

THE NATIONAL PROVISIONER

NEW YORK AND CHICAGO

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TABER ROTARY PUMPS

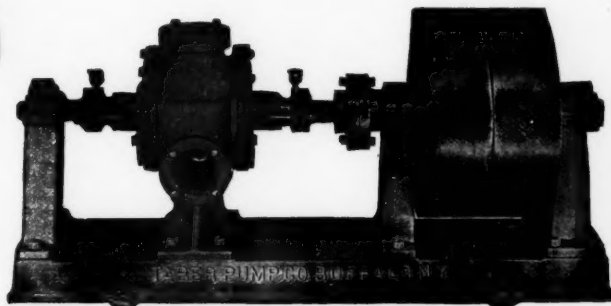
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THE NATIONAL PROVISIONER

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New York and Chicago, September 29, 1917

No. 13.

PACKERS TO MEET FOR CONFERENCE War Situation Adds to Interest of A. M. P. A. Convention

Meat packers and allied interests from all over the country will gather at Chicago on October 15 and 16 to consider the critical situation of the industry at this time. The abnormal conditions created by the war have reached a point where something must be done if the trade is to survive, and do its duty by the country in the present crisis.

The twelfth annual convention of the American Meat Packers' Association therefore takes on an importance greater than any of its predecessors. It should be the most interesting meeting in the history of the organization, and indications point to a remarkably large and representative attendance. Chairmen of local committees report inquiries concerning routes, dates and programme which show that the trade is awake to the necessity of getting together and talking things over.

The convention programme is completed, and announcement of the long list of distinguished speakers who will address the convention will be made in a few days. The programme has a distinctly national character, and some very big men will be among the speakers. They will talk to the point, however, giving the packers their views on ways and means out of the present situation.

The fact that the action to be taken by the Federal Food Administration in the matter of licensing meat plants and regulating the trade in general is still under consideration will add to the interest of the convention. It may be that details of this plan can be talked over there.

The entertainment features of the convention will not be overlooked. Chicago committees are world-famous for their inventive genius in this line, and they promise some surprises for the 1917 meeting. Monday evening will be devoted to the convention "smoker," and the annual banquet will be held Tuesday evening in the famous Gold Room of the Congress Hotel.

Announcements of the Meeting.

In recent bulletins concerning the convention Secretary George L. McCarthy says:

The annual convention is but a little more than two weeks away. Owing to the very seriously complicated conditions in the trade due to the war, and the many new laws and regulations which either have become or will become effective within the near future, I consider it highly imperative to advise our

members to be present at this meeting. This is not only true because of the actual monetary losses suffered in the last few months, but because every packer or anyone interested in the trade owes it to himself and his business to get the viewpoint of as many others from all sections of the country as possible. It will be the height of false economy for any concern to be unrepresented at this meeting.

I am already informed that there will be a large attendance because of these facts, and I would advise you to make your hotel reservations at once. The official headquarters will be the New Hotel Morrison, with ample accommodations and all modern facilities. Mr. Charles E. Herriek, Brennan Packing Company, Chicago, is chairman of the committee on hotel arrangements, and he will be glad to assist you in any way possible in securing your hotel accommodations.

Arrangements are being made with men of national reputation, and whose words will be of the utmost importance to the industry, to address the business sessions of the convention. The details of the business programme will be announced later, but because of war conditions the full programme cannot be made public at this time. You may rest assured, however, that it will be in keeping with the times.

On Monday night of the convention, October 15, an entertainment programme has been prepared which will be a revelation to our members, and which will be intended as a relief from the strain of the business situation for a few hours.

The banquet on Tuesday evening, October 16, will be held in the famous Gold Room of the Congress Hotel, in which there have been so many successful dinners of our association, and this too will be in keeping with the thoughts that are uppermost in all our minds. You will get the details of this at the dinner, and it will be well worth your while to be there to get them.

You will receive preliminary announcements from the banquet committee requesting you to make your reservations, and in order that seating arrangements may be properly made I would request you, on behalf of the committee, that you read the instructions carefully and answer them promptly. This will save any confusion on the evening of the dinner.

GEO. L. MCCARTHY,
Secretary.

The Convention Committees.

Committees which are making arrangements for the convention, in addition to Chairman Herriek and his hotel committee, are as follows:

Reception and Entertainment Committee.—A. E. Cross, Chairman, Cross, Roy & Saunders; W. E. Pemberton, Acme Packing Co.; Fred K. Higbie, American Meat Packers' Supply Co.; John E. O'Hern, Armour & Com-

pany; Geo. E. Lettie, Arnold Bros., Inc.; E. H. Uhlmann, Chemical & Engineering Co.; E. W. Bromilow, Continental Can Co.; Frank E. Wilhelm, Cudahy Packing Co.; John C. Dahmke, John J. A. Dahmke Packing Co.; A. A. Davidson, Davidson Commission Co.; W. B. Davies, Davies Warehouse & Supply Co.; Barney Cohen, Guggenheim Bros.; F. A. Hart, F. A. Hart & Co.; B. Heller, B. Heller & Co.; J. S. Hoffman, J. S. Hoffman Co.; W. G. Dickinson, Walter R. Kirk; Glenn McKnight, Morris & Company; William Williams, Morton-Gregson Co.; Clarence L. Coleman, S. Oppenheimer & Co.; F. L. Louer, Oppenheimer Casing Co.; Jonas L. Pfaelzer, Louis Pfaelzer & Sons; E. C. Price, E. C. Price & Co.; Robert F. Trumbull, Sacco Petroleum Co.; D. P. Cosgrove, Sterns & Son Co.; F. M. de Beers, Swenson Evaporator Co.; R. W. Howes, Swift & Company; J. W. Taylor, Taylor Brothers; V. D. Skipworth, Wilson & Co.; Geo. W. Sayer, Jr., Wolf, Sayer & Heller.

Banquet Committee.—F. R. Burrows, chairman, G. H. Hammond Co.; M. F. Harris, Armour & Company; Fred Baker, Baker Packing Co.; W. C. Butler, Darling & Co.; P. J. Hamler, Hamler Boiler & Tank Co.; C. Herendeen, C. Herendeen Milling Co.; David C. Roach, Independent Packing Co.; Oscar F. Mayer, O. F. Mayer & Brother; Walter F. Miller, Miller & Hart; H. E. Rosner, Roberts & Oake; Robert Hunter, Rollins, Burdick & Hunter Co.; G. W. Williams, Geo. W. Williams; A. D. White, Swift & Company; F. C. Sawyer, Simon Day & Co.; R. C. Johnson, Cudahy Packing Co.; F. C. McDowell, Morris & Company; John A. Hawkinson, Wilson & Company.

MEAT INDUSTRY REGULATION.

No announcement has yet been made from Washington relative to plans of the Food Administration for regulating the meat industry in the present war situation. The government has before it the offer of the meat packers to place themselves and their plants entirely in its hands, and conferences have been held as to steps to be taken. Nothing was made public at Washington this week concerning any detail of this matter.

The Food Administration authorized the following announcement, which refers to a committee of livestock men who have been asked to give the government their ideas on livestock and meat problems:

The committee, representing the livestock producers, which has been sitting in Washington for some days, has formulated a series of recommendations to the Food Administration on the meat question.

One of the principal recommendations in the report stated that the main hope of reducing the price of meats lies in the establishment of municipal markets, because the greatest expense in meat handling occurs with the retailer.

No further information concerning this livestock committee report was given out by the Food Administration.

Meat Price Regulation Begins in England

The regulation of wholesale and retail meat prices by government order began in England on September 1. According to mail advice received, the result of the price fixing system at the start was lower markets, but a stagnation of demand. Prices at which farmers might sell their animals had been fixed previously, and there was a glut of livestock on the market as a result of the evident desire to liquidate to avoid later losses through government reduction of prices.

The new order fixing meat prices is as follows:

"No person shall, on or after September 3, 1917:

"(a) Sell by way of wholesale sale any carcass of any of the kinds of dead meat specified in the first schedule, or any hind quarter or forequarter of imported beef or veal at a price exceeding the maximum price therein mentioned. Provided that:

"(I.) In the case of Kosher meat the maximum wholesale price shall in each case be 1½d. per stone in excess of the price otherwise applicable under the schedule; and

"(II.) Where the carcass is cut by the seller into small portions a further charge not exceeding a charge at the rate of 1d. per stone may be made for such cutting; or

"(b) Sell by way of wholesale sale in any area any side, quarter, joint, or cut of the kinds of dead meat so specified at a price exceeding such maximum price as the Food Controller may from time to time direct for that area.

"No person shall in the fortnight ending September 15, 1917, or any succeeding fortnight, sell meat by retail in, about, or from any premises except at such prices as secure that the aggregate of the prices charged for meat so sold during the fortnight in question does not exceed the actual cost to him of such meat by more than the prescribed percentage of such actual cost or by more than an amount representing 2½d. for every pound of meat so sold, whichever shall be the less.

Scale of Maximum Retail Prices.

"(a) A Food Control Committee may from time to time prescribe a scale or alternative scales of maximum prices applicable to sales of meat by retail in, about, or from any premises situate within their area, and may from time to time revoke or vary any scale so prescribed: and where alternative scales are prescribed may make such provisions as they shall think fit as to the application of any (such scales to any) premises or class of premises within their area. Any scale prescribed under the powers conferred by this clause shall be in accordance with any general directions which may from time to time be given by the Food Controller.

"(b) Where any scale has been so prescribed then (subject to any limitations or exceptions prescribed by the committee) no meat shall be sold by retail in or about or from any premises situate within the area of the committee at prices exceeding the prices provided by the scale applicable to such premises.

"(c) Where the Food Controller so directs a Food Control Committee shall in exercise of the powers and duties conferred by this clause act in combination with any other food control committee or committees and in such case those scale or scales prescribed shall apply to the areas of all such committees.

"(d) Compliance with the terms of a scale prescribed under the provisions of this clause shall not relieve any person from the necessity of complying with the foregoing provisions of this part of this order.

"(e) This clause shall not apply to Ireland. In any proceedings for a breach of any of the provisions of this part of this order, the burden of proving the actual cost of the meat sold during any fortnight shall be upon the person charged.

"On and after September 3, 1917, every person selling meat by retail in any shop shall

keep posted in a conspicuous position so as to be clearly visible to all customers throughout the whole time during which the meat is being sold or exposed for sale a notice stating in plain words and figures the prices for the time being of the usual cuts of meat on sale in, about, or from such shop, and a copy of every such notice shall within forty-eight hours of the same being posted be sent by him to the Food Control Committee.

"Every person dealing in meat shall keep accurate records containing such particulars as are necessary to show whether or not he is complying with the provisions of this order so far as they relate to him or his trade, and

(Continued on page 43.)

BACON AND HAMS FOR THE ARMY.

The War Department has made some changes in its requirements for bacon and hams furnished on army contracts. The new specifications to be observed in bidding on these contracts are officially announced as follows:

8. BACON ISSUE:

Extra short clear; free from bone; no piece to weigh less than twenty nor more than fifty pounds when laid down green; dry cure; well trimmed with no ragged ends; seedless (except pieces with white seeds will be accepted); from prime hogs; sweet and sound; well cured; allowed to dry out while hanging for at least one day before being subjected to smoke, then thoroughly smoked in dry smoke from hard wood, or hard wood and hardwood sawdust for at least eight days, and after being smoked to hang until cool and firm before being packed.

The meat to be acceptable must be laid down and cured with a mixture of dry salt 90 per cent., dry sugar 8½ per cent., and saltpeter 1½ per cent., and be in process of cure for at least 25 days, or such additional time as may be necessary to thoroughly cure it, during which time it must be overhauled and recovered with the mixture once (about the seventh day). While in cure it must be piled in rectangular piles not to exceed 4½ feet high, with alleyways around the piles wide enough to permit inspection, and piles raised off the floor to admit of perfect drainage. After being cured the meat, before being hung, to be freed from all loose salt by a thorough brushing with a dry brush. Bacon must be dry and free from all loose salt when packed. No soaking, dipping, or washing will be permitted.

Each piece must be wrapped in two sheets of paraffin paper with one piece of heavy absorbent paper between, the inside sheet to be wrapped first about the piece and then the other two together to be wrapped about it, and tied; the bacon to be packed in crates containing about 125 pounds net each. The meat to be subject to inspection, in addition to that prescribed pursuant to law by the Secretary of Agriculture, at the time it is laid down green, and at any time thereafter until final acceptance by the purchasing officer. To the end that the purchasing officer may know when to make certain inspections the contractors shall advise him one day beforehand as to the following:

1. Date when the meat will be put in cure.
2. Date of overhauling.
3. Date when the meat will be placed in smoke.
4. Date when the meat will be removed from smoke.
5. Date of packing.

Crates will not be strapped.

9. BACON ISSUE: Same as (8), except as to method of wrapping, which shall be as follows:

Each piece to be wrapped in paper the same as in (8), then to be closely covered with good quality sheeting (not more than 4 yards to the pound), the sheeting to be sewed.

10. BACON, ISSUE, 12-POUND CANS:

Same as (8), except as to the packing, which shall be as follows:

To be put up in key-opening rectangular cans (vacuum process), no paper labels, about 12 inches high, 7½ inches wide, and 5 inches thick, containing 12 pounds net weight each, in cases of 6 cans each; the can to be thoroughly washed and cleaned before being packed; not to exceed four pieces of bacon of about equal weight—no scraps—to be put in each can; horizontal incision cutting between the face of bacon and skin, shall not be permitted. The contents of each can shall be wrapped in paraffin paper. The name and location of packer, month and year of packing, net weight, and in lieu of trade label (authority Secretary Agriculture), the true name of product, number of establishment, and "U. S. Inspd. & Psd." shall be stamped into the cap or on the bottom of each can, thus:

Brown & Co.

Chicago

4-14

12 lbs. net Bacon

237

U. S. Inspd. & Psd.

All packinghouse products packed after date of award must be similarly stamped. The date of packing may appear separate from the rest of the label.

The bacon after being packed shall be subject to inspection in the can at the rate of one can in each tenth case.

124. BACON, BREAKFAST: Commercial, sugar-cured, choicest; no piece to weigh less than 5 nor more than 7 pounds, packed in commercial boxes as required. No strapping.

128. BACON, BREAKFAST: To be commercial breakfast bacon, from prime hogs in good condition, square cut, seedless; bellies to weigh not less than 5 pounds nor more than 7 pounds each, when cured, thoroughly smoked in dry smoke for 7 days. Each piece to be sewed in a heavy cotton bag, then packed in dry salt in air-tight hardwood half barrels, about 100 pounds of bacon to each half barrel. There must be sufficient salt to fill all spaces and to entirely cover the bacon.

The half barrels to be entirely new, substantial, and in the best possible shipping order. Each half barrel must bear thereon the stamp for inspected meats provided by the Secretary of Agriculture. Each belly to be indelibly stamped with the date of packing. A written guarantee that the bacon will keep good in any climate for four months after arrival at the seaboard must accompany each proposal. Brand of bacon it is proposed to deliver to be stated in each bid.

214. HAM, SUGAR-CURED: Commercial; well cured; not too fat; sweet and sound; free from body, bone and marrow sours, burnt out and bruised stock; to weigh not less than 12 nor more than 16 pounds each when cured; from prime hogs in good condition; to be closely faced, both cushion and flank sides cut close, butt ends well rounded and cut under, making symmetrical contour, thoroughly smoked in dry smoke for at least eight days; each ham to be cool and dry when packed.

Each ham to be sewed in a heavy cotton bag; the hams to be packed in dry salt in air-tight hardwood half barrels, about 90 pounds of ham to each half barrel. There must be sufficient salt to fill all spaces and to entirely cover the hams.

The half barrels to be entirely new, substantial, and in the best possible shipping order, each half barrel must bear thereon the stamp for inspected meats provided by the Secretary of Agriculture. Each ham to be indelibly stamped with the date of packing.

A written guaranty that the hams will keep good in any climate for four months after arrival at the seaboard for over-sea shipment, or if for consumption in the United States, for four months from date of purchase, must accompany each proposal. Brand of ham it is proposed to deliver to be stated in each bid.

HAM, SUGAR-CURED: Commercial, choicest; no ham to weigh less than 10 nor more than 14 pounds; packed in commercial boxes as required. (See par. 41 of "Conditions.") No strapping.

NEED NOT MARK COVERED HAMS AND BACON

United States Attorney General Rules They Are Not Packages

The United States Attorney General has rendered an opinion that covered hams and bacon are not "packages" under the federal net weight law; therefore they need not be marked with the net weight.

This sustains the regulation originally made by the Department of Agriculture, which decided that wrapped meats were not "in package form," and therefore did not come under the net weight requirements of the federal law, it being impossible to gauge the alteration in weight of such meats wrapped while warm, and subject to shrinkage before sale. The former method of gross weight marking was followed, and is now sustained, in spite of efforts to compel amendment of the federal regulation to require the marking of net weights.

In many States the net weight ideas of radical faddists have been incorporated into law or State regulation, and attempt is made to enforce them. It annoyed these radicals to have the federal regulation contradicting their theories staring them in the face, and they have made every effort to have this regulation amended to conform to their theories. The Attorney General, in his opinion, says that he sees no reason for changing the regulation. It has been in practical operation for some time, and as he does not consider it clearly erroneous, he sees no reason for advising its being changed.

McCabe Wins for the Meat Trade.

The food theorists used the National Wholesale Grocers' Association as a cloak for their attempt to force revocation of the regulation. This association petitioned the Secretary of Agriculture to revoke the regulation and compel the marking of net weight on covered meats.

George P. McCabe, of Chicago, former solicitor of the Department of Agriculture, represented the meat interests in the case, and it was his brief that was sustained by Attorney General Gregory. His argument, printed in the columns of *The National Provisioner* at the time of the hearings, presented the case so clearly that there was no doubt of the validity of the regulation as formulated and enforced by the Department.

Attorney General Gregory's letter to Secretary Houston containing his opinion in the matter is as follows:

The Honorable

The Secretary of Agriculture.

Sir: I have the honor to comply with the request contained in your letter of January 15, 1917, for my opinion on the question whether single hams and single sides of bacon wrapped or covered with paper, cloth, or gelatine are "in package form" within the meaning of the Act of March 3, 1913 (37 Stat. 732), commonly known as the Net Weight Amendment to the Food and Drugs Act (34 Stat. 768). The rendition of the opinion was delayed at the request of the Solicitor of the Department of Agriculture pending informal conferences between him and this Department. The Solicitor has now requested by letter dated the 21st instant that the opinion be rendered as soon as convenient.

The Net Weight Amendment provides in substance that an article of food shall be deemed to be misbranded, under the Food and Drugs Act,

If in package form, the quantity of the contents be not plainly and conspicuously marked on the outside of the package in

terms of weight, measure, or numerical count: Provided, however, that reasonable variations shall be permitted, and tolerances and also exemptions as to small packages shall be established by rules and regulations made in accordance with the provisions of Section three of this Act.

It appears from your letter that in Service and Regulatory Announcements, Chemistry No. 6, issued July 17, 1914, the Department of Agriculture, which is charged with the administrative enforcement of the Food and Drugs Act, ruled that single hams and single sides of bacon wrapped or covered with paper, cloth, or gelatine are not "in package form" within the meaning of the Net Weight Amendment. This ruling has been in effect continuously.

While as is usually the case where elastic words have to be construed, there is more than one side to the question, I am certainly not prepared to say that the construction adopted by the Department of Agriculture is clearly erroneous; and where the department of government primarily charged with the enforcement of a statutory provision has adopted a construction and that construction has been in practical operation for several years, I do not think that the Attorney General should disturb it unless of opinion that it is clearly erroneous. United States v. Philbrick, 120 U. S. 52, 59; United States v. Moore, 95 U. S. 760, 763; United States v. Hammers, 221 U. S. 220, 228-229; Illinois Surety Company v. United States, 215 Fed. 334, 338 (C. C. A. 4th Cir.); 27 Ops. A. G. 446; 26 Ops. A. G. 390; 20 Ops. A. G. 358; 20 Ops. A. G. 719.

Respectfully,

T. W. GREGORY,
Attorney General.

BIDDING ON NAVY CONTRACTS.

The following statement has been issued by the Bureau of Supplies and Accounts of the Navy Department concerning the matter of bidding on Navy contracts:

In view of the complaints received by the Bureau of Supplies and Accounts of the Navy Department that agents, after securing bids from manufacturers and taking advantage of their quotations, were placing the business with other concerns, the Navy is making renewed efforts to secure the co-operation of manufacturers and reliable business firms.

In this connection, all firms regularly manufacturing or marketing products used by the Navy are being invited to bid direct with the Bureau of Supplies and Accounts, and not through the medium of so-called manufacturers' agents or representatives.

Bidding through a third party, it has been found, through experience, inevitably leads to misunderstanding and difficulties, which can only be obviated through direct bidding. Each bidder is assured by officials of the bureau of receiving fair and equitable treatment, and the purchasing officers are zealous in looking out for the interests of the absent bidder in this respect.

It has recently come to the attention of the Navy that certain persons representing themselves to be manufacturers' agents or brokers have been writing to manufacturers that they are in a position to obtain contracts for them, obtain more expeditious payment, and even have the goods of particular manufacture accepted for Government use. These statements have, in some cases, had direct reference to purchases being made by the Navy under competitive bidding and public competition, and were, therefore, without foundation.

There has been no change in the methods previously pursued by the Navy of purchasing material after public competition except in those industries, which are few in number, in which the demand exceeds production, and for this or other similar reasons the Navy allots its requirements among the trade, subject to final Government price fixing.

On account of the volume of their business in Washington, some concerns have sent experienced factory representatives to the National Capital, who are of real service to the Government, in view of the fact that they are qualified to act for the contractor and understand every detail of the work which their respective firms are bidding on. A representative who does not know the manufacturers' product is unable to furnish such useful service here.

It has recently been noticed that great numbers of brokerage concerns have come into existence, and that many of them are endeavoring to bid upon Government supplies. Responsible manufacturers and dealers are being notified that they may be sure of satisfactory business dealings with the Navy if they eliminate such concerns from any interest in their business with the Navy.

The Navy believes in publicity both before bids are received and after awards are made. The entire record regarding all its contracts is open to inspection at any time by parties interested.

BRITISH MEAT SUPPLY SHORTAGE.

The extent of England's present meat shortage is shown in the summary for July of meat passing through Smithfield Market, England's great distributing center. The total July receipts amounted to 20,802 tons, as compared with 23,954 tons in the same month of 1916, 29,597 tons in July, 1915, and 36,720 tons in July, 1914, or a decrease of 43.3 per cent., as compared with 1914.

This shows the regular and marked decline that has taken place in the meat supply of England. A comparison of the first seven months of 1917 with the same months in 1914 shows that the present supply is less than two-thirds of the pre-war normal.

The declining scale of prices on livestock adopted in Great Britain is expected by the food authorities to relieve this condition. The government's fixed price for cattle for September is \$17.76 per 100 pounds, for October \$17.28, for November and December \$16.08, and for January \$14.40. It was expected that this decreasing ratio of prices will bring out the cattle ready for market immediately. The shortage of fodder in Holland is also expected to put upon the market a considerable supply of meat from that country. Large numbers of Holland cattle will probably be either exported or slaughtered.

FATS EXPORTED FOR MARGARINE.

Of the total of animal fats used in 1916 in Denmark for the manufacture of margarine, 90.9 per cent. were imported from the United States. The total Danish production of margarine in 1916 was 124,781,620 pounds, according to data received by the United States Food Administration. The substitution of this margarine for butter allowed the exportation of all the butter produced, except 8.6 per cent., much of this exportation going into Germany.

Holland, also a dairy country, in 1916 produced 396,828,000 pounds of margarine, of which 330,690,000 pounds were exported. Of the 154,322,000 pounds of Holland butter produced, the exportations amounted to 92,593,200 pounds. How greatly these exports were to Germany's benefit can only be surmised.

Is there some problem in the operation of your plant that bothers you? Submit it to *The National Provisioner* and get the answer.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

[EDITOR'S NOTE.—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

ANALYSIS OF FATS AND OILS.

Tentative standard methods for the sampling and analysis of commercial fats and oils (other than those of the coconut, butter and linseed groups) have been adopted by an official committee of chemists after several years of continuous work and study. It is hoped by the committee that these methods may be adopted by the trade generally as standard methods which will be recognized in all commercial transactions involving fats and oils of the classes considered. It is proposed that they shall be known as the Official F. A. C. Methods, and that reference to this title be made in any contracts where it is desired that these methods shall be used.

These methods, and comment on them by the committee, are printed in full elsewhere in this issue of The National Provisioner, so that they may be available for the study of anyone who desires to look into them.

The committee is at work at present on methods covering the coconut oil and linseed groups, and these methods will be incorporated with the others as soon as the work on them is completed.

The committee, representing the trade as well as the Division of Industrial Chemists and Chemical Engineers of the American Chemical Society, is as follows: W. J. Gascoyne, Gascoyne & Co., Baltimore, Md.; W. D. Richardson, Swift and Company, Chi-

cago; I. W. Katz, Wilson & Co., Chicago; H. J. Morrison, Procter & Gamble, Cincinnati; R. J. Quinn, Wahl-Henius Institute, Chicago; Paul Rudnick, Armour & Company, Chicago; J. R. Powell, Armour Soap Works, Chicago.

RIGHT COLOR IN LIVER SAUSAGE.

The following inquiry comes from a California subscriber:

Editor The National Provisioner:

We have been experiencing great difficulty in getting a white color on our liver sausage. Could you give us a method of bleaching the livers, and also a recipe of ingredients? How can we keep same for four or five days without darkening?

It would seem you do not scald the livers sufficiently. All discoloring matter must be thoroughly eliminated with scalding water—with two waters, preferably. This applies also to other components which need expurg-ing. Usually 10 minutes with water about 210 degs. Fahr., not over, suffices for livers and fat, and 5 minutes at the same temperature for tripe.

Hog rinds and pork snouts should be cooked $1\frac{1}{2}$ to $1\frac{3}{4}$ hours, respectively, in water at 200 degs. to 210 degs. Fahr. Use white pepper. Cook the sausage, when stuffed, half an hour in water 190 degs. Fahr. Use white onions, shallots or garlic, as desired. Cut the livers into narrow strips before scalding. When cooked dip the sausage in cold water, and keep it cold throughout the process until the sausage is cooled through, which "firms" and bleaches the sausage.

Of course all material requiring it should have all the blood soaked and washed out and off before scalding. Some claim salt should be added after the chopping, and not while chopping, as thus it becomes a brine and to some extent discolors the sausage. Hang in a cool and well-ventilated but not draughty room.

By following these instructions you should have no trouble turning out a highly satisfactory product from every standpoint.

COTTONSEED SAUSAGE.

At a recent meeting of the Louisiana Cotton Seed Crushers' Association in New Orleans, ginger snaps and jumbles made from cottonseed flour and wheat flour were served for luncheon. Cottonseed flour is not only suitable for bread and cakes, but is being made up into sausage somewhat like the peanut sausage used as a ration for German troops. Three pounds of sausage meat to one pound of cottonseed flour is the proportion, and the low cost of cottonseed flour as compared with meat effects a saving of 8 cents per pound on the sausage. Moreover, the cottonseed flour contains more nourishment, having four times the protein content of sausage meat.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, September 28, 1917.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, $9\frac{3}{4}$ @10c. per lb.; 60 per cent. caustic soda, 9½c. per lb.; 98 per cent. powdered caustic soda, 9½c. per lb.; 48 per cent. carbonate of soda, 4c. per lb.; 58 per cent. soda ash, $3\frac{1}{2}$ @ $3\frac{3}{4}$ c. per lb.; talc, $1\frac{1}{2}$ @ $1\frac{3}{4}$ c. per lb.; chloride of lime, $1\frac{1}{2}$ @2c. per lb.; sillex, \$15@20 per ton of 2,000 lbs.

Prime palm oil, — per lb.; clarified palm oil, bbls., 22c. per lb.; Lagos palm oil in casks, 19@21c. per lb.; palm kernel oil, 19c. per lb.; yellow olive oil, \$2.25 per gal.; green olive oil, \$2.10 per gal.; Cochin cocoanut oil, 25@30c. per lb.; Ceylon cocoanut oil, $16\frac{1}{2}$ @17c. per lb.; cottonseed oil, \$1.35 per gal.; green olive oil foots, 22@25c. per lb.; soya bean oil, $14\frac{3}{4}$ @15c. per lb.; peanut oil, soapmakers' 5 per cent. acidity, \$1.10@1.20 per gal.

Prime city tallow, special, 16c. per lb.; dynamite glycerine, 68½c. per lb.; saponified glycerine, 53c. per lb.; crude soap lye glycerine, 48c. per lb.; chemically pure glycerine, 68c. per lb.; prime packers' grease, 15@16c. per lb.

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New York and Chicago

Official Organ American Meat Packers'
Association

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PORK AND PEANUTS

We have heard more or less talk about "soft pork" throughout the South, and many inquiries have come from packers on how to avoid this oily and undesirable product. The inevitable answer has always been: Do not buy "soft" hogs; that is, hogs fed on peanuts, soya beans, acorns and similar oily feeds. Peanut and soya meal in combination feeds is all right, but the direct feeding of the oil-bearing seed or nut produces a product that drips oil and is not salable in the trade except at a heavy loss.

But we are now in a time of war scarcity and crop shortage. Take Texas, for example. She has an enormous peanut crop this year, but very little grain. Texas is a great hog-growing State, and should be a greater. If her farmers cannot feed grain to their hogs they will have to feed something else. Some experts believe something else in the way of tankage and other combination feeds can be found.

The Texas State agricultural expert believes that corn scarcity will result in a big crop of peanut fed hogs and consequent "soft" pork. Already Texas packers are docking peanut-fed hogs 2 cents a pound, and this expert predicts that the dockage will go to 3 or even 4 cents a pound.

The packers cannot be blamed. They have gone as far as any reasonable man can expect them to go when they agreed to let government inspectors mark hog carcasses as either "firm" or "oily," to enable determination of the dockage without criticism on the part of shippers. Packers would prefer not to buy peanut-fed hogs at all; in fact, Texas packers have to guarantee their product "no oilers" before they can sell it outside the State.

If shortage of proper feed compels Southern farmers to send oily hogs to market, and nothing else, Southern packers will have to accommodate themselves to the situation. Inferior product brings inferior prices, however, and even the dockage charge relief does not help the packer to maintain the reputation of his ham and bacon brands. It is an unpleasant situation all around.

The cotton crop in Texas is a failure, and the great crushing industry of that State is in a quandary. The mills must be operated, and seed prices are already almost beyond the range even of war operation. Cotton oil mills can crush peanuts and produce an edible oil equal, if not superior, to the cottonseed product, besides making available enormous quantities of peanut meal, an entirely feasible livestock feed.

If it was a sin to feed whole cotton seed to livestock, or use the seed as a fertilizer, it is doubly an economic crime at this juncture to feed the whole peanuts to hogs, in view of the facts as they exist. If the farmer, the crusher and the packer could get together on this proposition—and if the railroads would show a gleam of sanity in the matter of class and commodity rates—there might come a solution which would react as a blessing in more than one way in relieving the country's food situation.

SAVING THE BEEF SUPPLY

Trainloads of cattle have been shipped from drought-stricken portions of Texas to other points in the South just as fast as railroad facilities will permit, according to a statement of the Bureau of Animal Industry, United States Department of Agriculture, which has been working to relieve the situation of the Texas cattlemen. Since July 1 there have been moved from Texas to points in the Southeastern States more than 13,000 head of cattle, and the Department expects that by the end of September fully 25,000 head will be so moved.

This movement was made necessary because of the drought and other conditions in certain parts of Texas, which threatened the loss of valuable breeding stock. Most of the cattle now being moved are females; practically all were bought outright by farmers and landowners in the new territory. The expense of the work of supervising shipments of these cattle, to the end of September, will not exceed \$4,000, which makes the cost incurred by the Department for moving the cattle only about 30 cents a head.

Because of the lack of rain and consequent lack of pasturage in much of the range region of Texas, the Department of Agriculture undertook to help open up to cattle raisers channels of outlet for cattle which could not be carried on the range any longer. Under the conditions as they have existed in Texas the cattle owners first had to get rid of their older steers, then the younger, then the calves, and finally the cows themselves, which formed the very basis of the herds.

The Department is doing everything that it can to get these cattle into regions of plentiful forage and has been using every possible agency; otherwise many would have died of starvation on the ranges. Cattle have gone to Louisiana, Mississippi, Arkansas, Alabama, Georgia and Florida, and these States have co-operated with the Federal Government is helping to make the movement possible. The authorities in Mississippi at first thought that there were too many cattle within the State, but a survey taken by counties, through the help of county agents, showed that while some counties had an excess of cattle for sale, in others there were many farmers who wished to buy cattle, and a balancing of those for sale and those in demand showed that the State could take a great many more than it had on hand. Many of these came from the Texas supply.

One of the advantages of the work done this year is in showing how the situation may be handled should similar conditions arise again. The Department says that, in the long run, the cattle industry as a whole will be a decided gainer by the movement of these cattle, which are largely of high grade and in some cases even pure-bred stock, and they have gone to form the nuclei of new centers of cattle raising. More important to Texas cattlemen than the opening up of new herds is that their attention has been directed to the East as an outlet for their surplus, as well as the North.

More important to the country and to consumers at large is the fact that the almost untouched reserves of cattle food and forage in the Southeast have been opened up, and attention called to them in a way that promises much for an ultimate increase in beef production.

TRADE GLEANINGS

The Union Seed & Fertilizer Co., North Memphis, Tenn., will erect a cottonseed by-products plant.

The establishment of a factory for the manufacture of laundry soap is being considered by J. L. McLane of Talladega, Ala.

The Seldovia Packing Co., Bellingham, Wash., has been incorporated with a capital stock of \$250,000 by Elmer H. Ellingsen and C. Horun.

The organization of a company for the purpose of building a pork packing plant in Dayton, Tenn., is contemplated by W. M. Williamson of the Business Men's Club.

The Clark Provision Co., Akron, Ohio, has been incorporated with a capital stock of \$10,000 by Lycurgus Fitzpatrick, Jr., O. C. Bischoff, L. W. Kiefer, E. B. Meade and Edna Smith.

The Nueces River Side Cattle Co., Galveston, Texas, has been incorporated with a capital stock of \$9,000 by C. C. Johnson and J. T. Gossett of Galveston, and F. D. Scott of Montell, Texas.

Frank R. Young Company, 119 Smith street, Perth Amboy, N. J., to conduct a wholesale provision business, has been incorporated with a capital stock of \$10,000 by Frank R. Young, Joseph Kilsby and Miriam Ort.

The Evergreen Milling Co., Evergreen, Ala., recently incorporated with a capital stock of \$10,000 with W. M. Newton as president; C.

A. Jones, vice-president; O. C. McGhee, Jr., secretary, will manufacture fertilizer in connection with velvet bean meal, peanut oil and meal.

The following have been elected officers of the Bulloch County Packing Co., Statesboro, Ga.: President, Brooks Simmons; vice-president, W. G. Raines; treasurer, E. C. Oliver; secretary, O. W. Horne, and superintendent, J. C. Buhrmaster. This plant will have a daily capacity of 350 hogs and 50 cattle when in operation, and cost approximately \$150,000.

TO CURB PRODUCE SPECULATION.

Elimination of speculation in produce markets was the object of a conference on September 26 at Washington between officials of the Food Administration and 43 produce dealers from 14 of the largest cities of the country. Most of the large exchanges throughout the country were represented, including the National Poultry, Butter and Egg Association and the Creamery Butter Manufacturers. The delegates agreed that speculation could be prevented by proper organization of their industries and unanimously supported the Federal license plan and the abolishment of calls.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, September 27, 1917.—Since our last report the market was extremely active

both as to volume of trading as well as fluctuations, from the closing prices of August 16 the market declined about one hundred points on selling, influenced by reports that the Government would control the cotton oil industry. When these rumors were definitely denied the market recovered quickly and sharp advances were recorded almost daily. Reactions were also heavy but only shortlived.

Fluctuations in the pure lard market influenced the movement of cotton oil values to a great extent. The fact that the Food Commission recommended the use of compound lard in preference to pure lard at the prevailing heavy discount was probably the real factor. Nearby oil has been scarce and still continues so, and buyers in their anxiety to secure supplies to fill orders advanced the market in leaps and bounds. Today the following high records were established: September, \$18; October, \$17.33; November, \$16.90; December, \$16.91; January, \$16.90; March, \$17.10.

During the interval the September delivery scored an advance of 350 points and the balance of the market only some 256 to 286 points. Corn oil during the same period advanced 200 points, with nothing offered at the moment. Oleo stearine advanced 150 points. Tallow, however, declined 100 points.

At the close of the week the market has a strong undertone, but acts feverish, and violent fluctuations can be looked for; but until crude oil comes out in heavier volume the trend should be towards higher prices.

	Close Aug. 16.				Close Sept. 26.			
	Bid.	Asked.	High.	Low.	Bid.	Asked.	High.	Low.
Sept. ...	\$15.59	\$15.60	\$18.00	\$14.50	\$17.10	\$17.10	\$17.10	\$17.10
Oct. ...	15.49	15.50	17.53	14.47	17.10	17.10	17.10	17.10
Nov. ...	15.20	15.24	16.90	14.34	16.75	16.75	16.75	16.75
Dec. ...	15.18	15.20	16.91	14.26	16.70	16.80	16.80	16.80
Jan. ...	15.16	15.17	16.90	14.31	16.82	16.84	16.84	16.84
Mar. ...	15.24	15.28	17.10	14.54	16.90	16.95	16.95	16.95

FOREIGN COMMERCIAL EXCHANGE.

New York, September 29.—Foreign commercial exchange rates, as far as quoted, are:

London—		
Bankers, 60 days.....	4.71%	
Cable transfers	4.76%	
Demand sterling	4.7540	
Commercial bills, sight.....	4.75%	
Commercial, 60 days.....	4.71	
Commercial, 90 days.....	4.68	
Paris—		
Commercial, 90 days.....	No quotations.	
Commercial, 60 days.....	5.84	
Commercial, sight	5.79 1/4	
Bankers' cables	5.78	
Bankers' checks	5.79	
Berlin—		
Commercial, sight	No quotations.	
Bankers' sight	No quotations.	
Bankers' cables	No quotations.	
Antwerp—		
Commercial, 60 days.....	No quotations.	
Bankers' sight	No quotations.	
Bankers' cables	No quotations.	
Amsterdam—		
Commercial, sight	41 1/4	
Commercial, 60 days.....	41 1/4	
Bankers' sight	42	
Copenhagen—		
Bankers' checks	30.90	

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Hartford City, Indiana

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

New High Records—Prices Steadily Advancing—Demand Persistent—Offerings Small—Hog Movement Light—Packing Decreases.

Provision prices advanced to new high levels with comparatively light trading. The advance in the market was due to the steady demand and the persistently light movement of hogs. The higher prices did not seem to have any effect and to a certain extent the situation is viewed as one very closely allied to the advance in other commodities. It is recognized that there is a tremendous demand for products and practically the supply of the United States is the only large available source to meet the demand. Of course some shipments are being made of meats and fats from the Argentine, but the steamship conditions which prevent the movement of grain from the Far East are preventing the movement of provisions and fats from Australia so that the situation is more akin to the conditions in wheat than to any other market.

The fact is that Europe has light hog supplies. The statement by the Food Administration some time ago regarding the supply of livestock in the world well illustrates this situation. Not only is the supply of food animals greatly decreased in the countries which can import, but in case of ending the war the demand from the Teutonic countries would be very heavy without doubt. On the other hand within some months there would be released a good many ships which would bring that tonnage into the South American and Australian trade. The question of how much the United States can continue to ship is a decided problem. With the present packing, there would seem to be every reason for believing that the shipments of meats and fats, particularly hog fats, should be most carefully scanned. The exports for the past year were in excess of the preceding year and nearly double the pre-war period.

In addition to the foreign demand and the ordinary domestic demand there has developed the government demand. This demand in a way does not mean so much additional demand, but is handled in such a way that it is of more or less spectacular effect on the market. The situation is one which is easily influenced. Stocks are not large and with the demand which has been seen hitherto there is not enough movement to supply this demand and cause any accumulation of stocks.

How soon there is to be a change in the hog movement is a little uncertain. Some of the Western authorities claim that it will not be until December before the hog movement becomes of normal proportions and that the small movement in the meantime will barely fill the ordinary current requirements even at the extraordinary prices. The packing so far continues to decrease. The packing for the past week was only 263,000 compared with 422,000 last year and for the season to date the packing has been only 13,574,000, a decrease of 1,141,000 hogs. This decrease in the amount of product on ac-

count of the decreased packing would easily mean close to 150,000,000 lbs. of meat and over 30,000,000 lbs. of lard.

The feeding conditions are also very extraordinary. Although hog prices are high they are still below the value of old corn and if old corn is used there is a loss in the feeding. On the other hand it is not at all probable that old corn is being used now to any great extent and steadily from this time on new corn will be used. With the present price of hogs the profit in feeding new corn compared with the current market price for the December corn delivery will be very great. This should apparently make for heavy hogs as December corn at \$1.20 and hogs on the basis of nearly 19c. a pound, show apparent profit in feeding compared with the December delivery of corn of nearly 70c. a bushel.

With the decreased supply of hogs in the country according to the government report of over 5,000,000 head the demand for feed-stuffs may not be as large as usual, which naturally will have a direct bearing on the entire feedstuffs situation just as soon as the crop really moves. This condition has been well shown in the big oats supply and the low prices compared with other feed-stuffs. When the corn crop is available the situation may change in regard to the feeding question in a way which will have a direct bearing on the willingness to increase the hog supply.

PORK.—The market advanced to new high levels at Western packing points on the small receipts of hogs and last prices here have been very firm. Quoted: Mess, \$47.50 @48; clear, \$46@49, and family, \$46@47.

LARD.—The market was at new high levels. Demand has been good and with the small hog movement values easily advanced. Quoted: City, \$25½@25½, nom.; Western, \$25.50@25.60, nom.; Middle West, \$24.40@24.50; refined Continent, \$26.25; South American, \$26.50; Brazil, kegs, \$27.50; compounds, 19½@19½c.

BEEF.—The market has been very firm. Prices are held at full figures and there is no change in the supply. Mess, \$29@30; packet, \$30@31; family, \$32@33; East India, \$48@50.

SEE PAGE 29 FOR LATER MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from the port of New York during the month of August are just now reported by the U. S. Customs Service in detail as follows:

HOGS.—Brazil, 9 hd.; British West Indies, 1 hd. Total, 10 hd.

BACON.—Barbados, 5,337 lbs.; Bermuda, 6,576 lbs.; British India, 8,342 lbs.; British South Africa, 11,872 lbs.; British West Africa, 2,598 lbs.; British West Indies, 1,003 lbs.; Canada, 113 lbs.; Canary Islands, 809 lbs.; Chile, 3,057 lbs.; Colombia, 279 lbs.; Costa Rica, 14 lbs.; Cuba, 321,893 lbs.; Danish West Indies, 135 lbs.; England, 3,776,563 lbs.; France, 342,134 lbs.; French Africa, 475 lbs.; Italy, 2,142,960 lbs.; Jamaica, 257 lbs.; Mexico, 5,554 lbs.; Netherlands, 9,111,362 lbs.; Newfoundland, 1,872 lbs.; Nicaragua, 277 lbs.; Panama, 15,398 lbs.; Portuguese Africa, 696 lbs.; San Domingo, 530 lbs.; Scotland, 673,956 lbs.; Spanish Africa, 332 lbs.; Switzerland, 158 lbs.; Trinidad, Island of, 559 lbs.; Venezuela, 7 lbs. Total, 16,435,118 lbs.

HAMS AND SHOULDER.—Argentina, 105 lbs.; Barbados, 1,042 lbs.; Bermuda, 13,706 lbs.; Bolivia, 103 lbs.; Brazil, 28,914 lbs.; British Guiana, 2,308 lbs.; British South Africa, 45,471 lbs.; British West Africa, 2,406 lbs.; British West Indies, 2,078 lbs.;

Chile, 4,558 lbs.; Colombia, 1,194 lbs.; Cuba, 211,822 lbs.; Danish West Indies, 937 lbs.; Dutch Guiana, 1,657 lbs.; England, 3,112,568 lbs.; France, 73,118 lbs.; French Africa, 1,380 lbs.; French West Indies, 7,893 lbs.; Haiti, 1,081 lbs.; Honduras, 211 lbs.; Italy, 333 lbs.; Jamaica, 3,240 lbs.; Mexico, 43,311 lbs.; Newfoundland, 17,700 lbs.; Nicaragua, 403 lbs.; Panama, 6,452 lbs.; Peru, 1,100 lbs.; Portugal, 1,469 lbs.; Portuguese Africa, 1,425 lbs.; San Domingo, 10,388 lbs.; Scotland, 711,102 lbs.; Spain, 1,619 lbs.; Spanish Africa, 734 lbs.; Switzerland, 237 lbs.; Trinidad, Island of, 2,235 lbs.; Venezuela, 5,917 lbs. Total, 4,320,217 lbs.

LARD.—Argentina, 2,500 lbs.; Barbados, 5,030 lbs.; Bermuda, 1,060 lbs.; Brazil, 1,421 lbs.; British Guiana, 689 lbs.; British South Africa, 30,678 lbs.; British West Africa, 7,106 lbs.; British West Indies, 4,026 lbs.; Belgium Congo, 2,000 lbs.; Chile, 10,005 lbs.; Canary Islands, 1,400 lbs.; Colombia, 4,662 lbs.; Cuba, 243,352 lbs.; Danish West Indies, 2,052 lbs.; Ecuador, 13,016 lbs.; England, 690,544 lbs.; France, 1,422,041 lbs.; French Africa, 1,100 lbs.; French West Indies, 52,764 lbs.; Haiti, 29,351 lbs.; Honduras, 1,150 lbs.; Italy, 411,388 lbs.; Jamaica, 72,739 lbs.; Mexico, 84,373 lbs.; Netherlands, 12,320,998 lbs.; Newfoundland, 102,899 lbs.; Panama, 17,046 lbs.; Peru, 2,110 lbs.; Portugal, 10,580 lbs.; Portuguese Africa, 1,650 lbs.; St. Pierre, 1,100 lbs.; San Domingo, 68,190 lbs.; Scotland, 5,600 lbs.; Spanish Africa, 500 lbs.; Russia in Europe, 37,050 lbs.; Trinidad, Island of, 324 lbs.; Venezuela, 4,067 lbs. Total, 15,666,371 lbs.

LARD COMPOUNDS.—Azores, 250 lbs.; Barbados, 1,516 lbs.; Bermuda, 17,694 lbs.; British Guiana, 10,937 lbs.; British India, 692 lbs.; British South Africa, 10,705 lbs.; British West Africa, 2,492 lbs.; British West Indies, 30,552 lbs.; Chile, 64,990 lbs.; Costa Rica, 1,225 lbs.; Cuba, 279,206 lbs.; Danish West Indies, 5,418 lbs.; England, 49,237 lbs.; France, 250 lbs.; French West Indies, 27,772 lbs.; Haiti, 42,642 lbs.; Jamaica, 4,610 lbs.; Mexico, 7,762 lbs.; Panama, 14,458 lbs.; San Domingo, 1,340 lbs.; Scotland, 20,907 lbs.; Trinidad, Island of, 34,164 lbs. Total, 628,819 lbs.

LARD OIL.—British South Africa, 400 gals.; France, 1,472 gals.; Italy, 37,101 gals. Total, 38,973 gals.

FRESH PORK.—Italy, 522,144 lbs.

PICKLED PORK.—Barbados, 65,300 lbs.; Bermuda, 2,300 lbs.; Brazil, 1,290 lbs.; British Guiana, 3,000 lbs.; British South Africa, 2,600 lbs.; British West Africa, 4,800 lbs.; British West Indies, 46,058 lbs.; Chile, 1,600 lbs.; Cuba, 64,962 lbs.; Danish West Indies, 4,000 lbs.; England, 131,040 lbs.; French West Indies, 44,700 lbs.; Haiti, 5,800 lbs.; Jamaica, 2,500 lbs.; Newfoundland, 111,000 lbs.; Panama, 3,234 lbs.; San Domingo, 11,224 lbs.; Spanish Africa, 1,000 lbs.; Trinidad, Island of, 4,400 lbs.; Venezuela, 300 lbs. Total, 511,108 lbs.

CANNED PORK.—British Guiana, 63 lbs.; British India, 3,750 lbs.; British South Africa, 5,445 lbs.; British West Africa, 120 lbs.; British West Indies, 421 lbs.; Colombia, 50 lbs.; Danish West Indies, 36 lbs.; Dutch West Indies, 12 lbs.; England, 2,063 lbs.; France, 4,800 lbs.; Italy, 14,400 lbs.; Mexico, 47 lbs.; Panama, 388 lbs.; Scotland, 5,760 lbs.; Venezuela, 97 lbs. Total, 37,452 lbs.

CANNED SAUSAGE.—Argentina, 928 lbs.; Brazil, 132 lbs.; British Guiana, 198 lbs.; British India, 9,077 lbs.; British South Africa, 14,418 lbs.; British West Africa, 65 lbs.; British West Indies, 136 lbs.; Chile, 24 lbs.; Colombia, 284 lbs.; Costa Rica, 50 lbs.; Cuba, 3,354 lbs.; Dutch West Indies, 60 lbs.; England, 33,000 lbs.; France, 4,800 lbs.; Haiti, 1,300 lbs.; Newfoundland, 24 lbs.; Nicaragua, 59 lbs.; Mexico, 1,791 lbs.; Peru, 624 lbs.;

Portuguese Africa, 810 lbs.; San Domingo, 1,791 lbs.; Switzerland, 150 lbs.; Venezuela, 309 lbs. Total, 73,384 lbs.

OTHER SAUSAGE.—Argentina, 132 lbs.; Bermuda, 929 lbs.; Brazil, 65 lbs.; British South Africa, 112 lbs.; British West Africa, 1,178 lbs.; British West Indies, 1,163 lbs.; Canary Islands, 250 lbs.; Chile, 1,210 lbs.; Colombia, 235 lbs.; Cuba, 13,532 lbs.; Ecuador, 276 lbs.; England, 3,838 lbs.; France, 386,863 lbs.; French Africa, 8,250 lbs.; French West Indies, 3,866 lbs.; Jamaica, 4,352 lbs.; Mexico, 100 lbs.; Newfoundland, 4,500 lbs.; Nicaragua, 50 lbs.; Panama, 2,527 lbs.; Peru, 94 lbs.; San Domingo, 4,104 lbs.; Scotland, 632 lbs.; Spanish Africa, 120 lbs.; Trinidad, Island of, 100 lbs.; Venezuela, 319 lbs. Total, 438,797 lbs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from the port of New York during the month of August are just now reported by the U. S. Customs Service as follows:

CATTLE.—Bermuda, 162 hd.; Chile, 2 hd.; Colombia, 1 hd.; Ecuador, 2 hd.; Mexico, 10 hd. Total, 177 hd.

PICKLED BEEF.—Barbados, 29,300 lbs.; Belgium, 188,503 lbs.; Bermuda, 15,272 lbs.; British Guiana, 25,000 lbs.; British South Africa, 21,000 lbs.; British West Africa, 1,600 lbs.; British West Indies, 11,078 lbs.; Colombia, 800 lbs.; Cuba, 10,250 lbs.; Danish West Indies, 1,400 lbs.; England, 1,647,654 lbs.; French West Indies, 21,900 lbs.; Haiti, 1,000 lbs.; Jamaica, 2,500 lbs.; Mexico, 220 lbs.; Netherlands, 5,917,020 lbs.; Newfoundland, 348,466 lbs.; Panama, 9,992 lbs.; Russia in Europe, 241,582 lbs.; San Domingo, 1,100 lbs.; Scotland, 25,292 lbs.; Spanish Africa, 1,000 lbs.; Trinidad, Island of, 1,000 lbs.; Venezuela, 600 lbs. Total, 8,523,509 lbs.

FRESH BEEF.—Barbados, 7,800 lbs.; British West Indies, 598 lbs.; Cuba, 2,000 lbs.; England, 10,124,065 lbs.; Italy, 131,892 lbs.; Mexico, 709 lbs.; Scotland, 5,509 lbs. Total, 10,272,573 lbs.

OLEOMARGARINE.—Barbados, 13,800 lbs.; Bermuda, 11,452 lbs.; British West Indies, 27,491 lbs.; Colombia, 200 lbs.; Costa Rica, 800 lbs.; Cuba, 500 lbs.; Danish West Indies, 1,100 lbs.; French West Indies, 5,600 lbs.; Haiti, 500 lbs.; Jamaica, 13,030 lbs.; Panama, 17,238 lbs.; Russia in Europe, 66,314 lbs.; San Domingo, 2,266 lbs. Total, 160,191 lbs.

OLEO OIL.—Cuba, 3,755 lbs.; England, 1,227,261 lbs.; France, 22,331 lbs.; Greece, 32,881 lbs.; Italy, 5,786 lbs.; Newfoundland, 156,441 lbs.; Norway, 38,800 lbs.; Panama, 2,570 lbs. Total, 1,489,825 lbs.

STEARIN FROM ANIMAL FATS.—Cuba, 39,767 lbs.; France, 68,200 lbs. Total, 107,967 lbs.

OIL, ANIMAL.—Argentina, 150 gals.; Costa Rica, 60 gals.; Cuba, 264 gals.; France, 965 gals.; Italy, 3,500 gals.; Jamaica, 35 gals.;

San Domingo, 9 gals.; Trinidad, Island of, 6 gals. Total, 4,089 gals.

TALLOW.—Brazil, 6,400 lbs.; British Guiana, 3,770 lbs.; British India, 45,000 lbs.; British West Indies, 2,264 lbs.; Colombia, 26,760 lbs.; Cuba, 212,296 lbs.; Ecuador, 9,466 lbs.; France, 99,144 lbs.; French West Indies, 2,028 lbs.; Italy, 46,485 lbs.; Jamaica, 618 lbs.; Peru, 5,342 lbs.; Trinidad, Island of, 668 lbs.; Venezuela, 5,038 lbs. Total, 465,279 lbs.

CANNED MEATS (Value).—Argentina, \$306; Barbados, \$30; Bermuda, \$4,721; Brazil, \$13; British East Africa, \$403; British Guiana, \$580; British India, \$3,170; British South Africa, \$13,928; British West Africa, \$478; British West Indies, \$421; Chile, \$613; Colombia, \$77; Costa Rica, \$38; Cuba, \$1,120; Danish West Indies, \$186; Dutch West Indies, \$124; Ecuador, \$385; England, \$109,737; France, \$64,579; French West Indies, \$308; Guatemala, \$1,835; Haiti, \$124; Honduras, \$4; Italy, \$148; Jamaica, \$218; Mexico, \$1,836; Newfoundland, \$86; Nicaragua, \$4; Panama, \$2,590; Peru, \$2,020; Portugal, \$95; Portuguese Africa, \$1,246; Salvador, \$11; San Domingo, \$832; Scotland, \$6,250; Spain, \$2,350; Spanish Africa, \$305; Trinidad, Island of, \$164; Uruguay, \$32; Venezuela, \$552. Total, \$221,908.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from the port of New York during the month of August are just now reported as follows:

BUTTER.—Argentina, 300 lbs.; Barbados, 5,405 lbs.; Bermuda, 28,516 lbs.; British Guiana, 19,331 lbs.; British Honduras, 1,709 lbs.; British South Africa, 1,400 lbs.; British West Africa, 862 lbs.; British West Indies, 7,544 lbs.; Chile, 8,703 lbs.; Colombia, 2,464 lbs.; Costa Rica, 300 lbs.; Cuba, 5,171 lbs.; Danish West Indies, 1,170 lbs.; French West Indies, 26,632 lbs.; Haiti, 13,264 lbs.; Jamaica, 4,098 lbs.; Mexico, 10,768 lbs.; Panama, 38,584 lbs.; Peru, 1,250 lbs.; Portuguese Africa, 500 lbs.; San Domingo, 4,644 lbs.; Spanish Africa, 1,000 lbs.; Trinidad, Island of, 9,757 lbs.; Venezuela, 780 lbs. Total, 194,152 lbs.

EGGS.—Bermuda, 2,820 doz.; British West Indies, 30 doz.; Panama, 750 doz. Total, 3,600 doz.

CHEESE.—Argentina, 2,371 lbs.; Barbados, 481 lbs.; Bermuda, 1,363 lbs.; Brazil, 1,738 lbs.; British East Indies, 20 lbs.; British

Guiana, 399 lbs.; British India, 39,187 lbs.; British South Africa, 176 lbs.; British West Africa, 452 lbs.; British West Indies, 4,404 lbs.; Chile, 30,190 lbs.; Colombia, 517 lbs.; Costa Rica, 572 lbs.; Cuba, 30,097 lbs.; Danish West Indies, 2,251 lbs.; Dutch West Indies, 840 lbs.; Guatemala, 105 lbs.; French West Indies, 4,046 lbs.; Haiti, 1,053 lbs.; Honduras, 107 lbs.; Jamaica, 5,701 lbs.; Mexico, 9,648 lbs.; Panama, 5,336 lbs.; Peru, 399 lbs.; Portuguese Africa, 700 lbs.; San Domingo, 7,898 lbs.; Trinidad, Island of, 2,672 lbs.; Venezuela, 167 lbs. Total, 152,527 lbs.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Sept. 22, 1917, with comparisons:

To—	PORK, BBLs.		
	Week ending Sept. 22, 1917.	Week ending Sept. 23, 1916.	From Nov. 1, '16, to Sept. 22, 1917.
United Kingdom...	187	187	3,944
Continent	2,430
So. & Cen. Am.	695	695	10,424
West Indies	41	41	27,611
Br. No. Am. Col.	13	13	10,783
Other countries....	806
Totals	936	55,998

MEATS, LBS.		
United Kingdom...	575,850	12,736,000
Continent	1,293,850	11,116,000
So. & Cen. Am.	37,000
West Indies	45,000	7,677,000
Br. No. Am. Col.	485,000
Other countries....	300	766,000
Totals	1,869,700	13,934,300

LARD, LBS.		
United Kingdom...	40,000	3,926,000
Continent	531,000	151,961,000
So. & Cen. Am.	865,000	12,971,000
West Indies	271,000	11,889,000
Br. No. Am. Col.	460	358,000
Other countries....	4,000	1,650,000
Totals	40,000	5,598,460

RECAPITULATION OF THE WEEK'S EXPORTS.		
From—	Pork, bbls.	Meats, lbs.
New York	1,870,000	40,000
Total week	1,870,000	40,000
Previous week ...	1,478	12,052,000
Two weeks ago...	2,553,000	1,784,000
Cor. week last y'r	936	13,934,000

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '16, to Sept. 22, '17.	Same time last year.	Decrease.
Pork, lbs.	11,200,000	19,834,000	8,634,000
Meats, lbs.	640,365,000	751,169,000	10,803,000
Lard, lbs.	314,476,000	463,683,000	149,208,000

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, September 20, 1917, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Bacon					
	Cake, Bbls.	Oil, Bbls.	Cottonseed and Butter, Bbls.	Hams, Boxes.	Tallow, Pkgs.	Beef, Pkgs.
*Various, Various	20018	145
Total	20018	145

*Details withheld by steamship company.



The Powers No. 16 Regulator.

Eliminate Shrinkage Loss in Ham Cooking

The Powers Regulator will do it, giving results that personal attention cannot secure

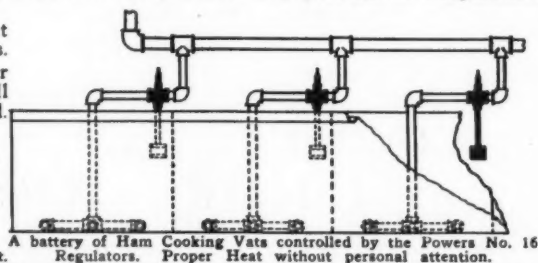
This regulator called No. 16 is made especially for Ham Cookers, but is applicable to a number of cooking and heat treating purposes. It is automatic, simple, self-contained, sure, and "on the job" every minute.

We also make Heat Regulators for Lard Kettles, Scald Tubs, Summer Sausage Dryers, Etc. Our experience of thirty years is at your service. If you have any problem of temperature control, put it up to us for solution.

Write for Bulletin 139, regarding exact temperature control in Ham Cookers. Other Bulletins, describing Regulators for different conditions, will be sent if you will state process for which regulation is needed.

The Powers Regulator Co.

964 Architects' Bldg., New York
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Canadian Powers Regulator Co., Ltd., Toronto, Ont.



TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There has not been much change to the market with city special tallow still quoted at about 16c. loose. The undertone to the market is regarded as very steady, however, and there seems to be less confidence among certain interests who not long ago were confident of an easier tone.

Some of the leading authorities are still of the view that the production of tallow is too light to permit of a reaction in the market. The scarcity of fats is being emphasized in all quarters and much is heard of the unsuccessful efforts to collect fats in appreciable amounts at the various butcher stores through the country and of the comparatively small amount of fat on the cattle being marketed.

South American tallow continues to find a ready market here. The grades being offered are very satisfactory and naturally bring a fair premium over the domestic grades. During the past few days, about 600 tons of this tallow have been disposed of at a basis of 16 3/4@17c.

The last auction sale at London resulted in offerings of 667 casks of which 441 were taken at prices one shilling over those of the previous week.

Prime city tallow in the local market is quoted at 15 1/2c., and city specials at 16c. loose.

OLEO-STEARINE.—The market has been firm with claims of demand at over 21c. a pound. The larger business in compound lard and higher prices for that product explains the advance in oleo-stearine. Prices were quoted at 21 1/2c.

OLEO OIL.—The market is very firm. Prices are at full quotations and the demand is very steady owing to the immense demand for oleomargarine for domestic account. Extras are quoted at 24@24 1/2c., nom., and medium at 23@23 1/2c., nom.

SEE PAGE 29 FOR LATER MARKETS.

SOYA BEAN OIL.—The arrivals have been fair but not large, and with the demand for other oils and further advances in competing fats prices have easily gained and are firm at the advance. Prices on the coast are quoted at 13 3/4@14c. in sellers' tanks. Spot is quoted at 14 3/4@15c. for crude in bbls.

CORN OIL.—The market is very firm for all grades and offerings are small. The mar-

ket for crude is now quoted at 16 1/2@17c.

COCOANUT OIL.—The market is very firm. There appears to be very little change in supplies. Arrivals are light and with the general high prices. Oil goes into distribution at the advance. Ceylon, 16 1/4@17c.; Cochin, 18@18 1/2c.

PALM OIL.—The market shows continued strength. Demand is steady and with the small supplies' prices easily respond to the buying orders. Prime, red, spot, 19@20c.; Lagos, spot, 21c.; to arrive, —; palm kernel, —.

PEANUT OIL.—The market shows the effect of a little more liberal movement. Demand is fair, but prospect of larger receipts has caused some decline. Prices quoted at \$1.10 @1.15.

NEATSFOOT OIL.—The market is quiet but firm. Prices are quoted, 20 cold test, \$1.90@1.95; 30, \$1.80@1.85, and prime, \$1.55@1.60.

GREASE.—Prices are very firm for all grades. Demand has been good and prices are very firm. Quoted: Yellow, 15@16c., nom.; bone, 15@16c., nom.; house, 15@16c., nom.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to September 22, 1917, shows that exports from that country were as follows: To England, 89,686 quarters; to the Continent, 58,310 quarters; to the United States, nothing. The previous week's exports were as follows: To England 26,280 quarters; to the Continent, 114,020 quarters; to the United States, nothing.

FRESH MEAT AND OFFAL IMPORTS.

The Federal Government has discontinued the giving out of weekly information concerning imports as well as exports, and weekly figures of imports of meats and offal, either from Canada or South America, are therefore not available from this source.

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

	Liver- pool.	Glas- gow.	Rotter- dam.	Copen- hagen.
Beef, tierces	\$3.00	\$3.00	375c.	425c.
Pork, barrels	3.00	3.00	375c.	425c.
Bacon	3.00	3.00	375c.	430c.
Canned meats	3.00	3.00	375c.	430c.
Lard, tierces	3.00	3.00	375c.	430c.
Tallow	3.00	3.00	375c.	425c.
Cottonseed oil	3.00	...	375c.	425c.
Oil cake	250c.
Butter	3.00	3.00	375c.	500c.

No rates to Hamburg.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, September 27, 1917.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 25 3/4c.; 10@12 lbs. ave., 25 3/4c.; 12@14 lbs. ave., 25 3/4c.; 14@16 lbs. ave., 26c.; 16@18 lbs. ave., 26 1/4c.; 18@20 lbs. ave., 26 1/2c. Sweet pickled, 8@10 lbs. ave., 24 1/2c.; 10@12 lbs. ave., 24 1/2c.; 12@14 lbs. ave., 24 1/2c.; 14@16 lbs. ave., 24 3/4c.; 16@18 lbs. ave., 25 1/4c.; 18@20 lbs. ave., 25 1/2c.

Skinned Hams—Green, 14@16 lbs. ave., 27 1/2c.; 16@18 lbs. ave., 27 1/2c.; 18@20 lbs. ave., 27 1/2c.; 20@22 lbs. ave., 27 1/2c.; 22@24 lbs. ave., 27c. Sweet pickled, 14@16 lbs. ave., 25 1/2c.; 16@18 lbs. ave., 25 1/2c.; 18@20 lbs. ave., 25 1/2c.; 20@22 lbs. ave., 25 1/2c.; 22@24 lbs. ave., 25c.

Picnic Hams—Green, 4@6 lbs. ave., 21 1/2c.; 6@8 lbs. ave., 21 1/2c.; 8@10 lbs. ave., 21c.; 10@12 lbs. ave., 21c. Sweet pickled, 4@6 lbs. ave., 19 3/4c.; 6@8 lbs. ave., 19 1/2c.; 8@10 lbs. ave., 19 1/4c.; 10@12 lbs. ave., 19 1/4c.

Clear Bellies—Green, 6@8 lbs. ave., 35c.; 8@10 lbs. ave., 34 1/2c.; 10@12 lbs. ave., 34c.; 12@14 lbs. ave., 33 1/2c.; 14@16 lbs. ave., 33c. Sweet pickled, 6@8 lbs. ave., 32c.; 8@10 lbs. ave., 31 1/2c.; 10@12 lbs. ave., 31c.; 12@14 lbs. ave., 30 1/2c.; 14@16 lbs. ave., 30c.

PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, September 27, 1917.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows:

Pork loins, 35@36c.; green hams, 8@10 lbs. ave., 28c.; 10@12 lbs. ave., 28c.; 12@14 lbs. ave., 28c.; 14@16 lbs. ave., 28c.; 18@20 lbs. ave., 27c.; green clear bellies, 6@10 lbs. ave., 35c.; 10@12 lbs. ave., 35c.; 12@14 lbs. ave., 34c.; green rib bellies, 10@12 lbs. ave., 34c.; 12@14 lbs. ave., 33c.; S. P. clear bellies, 6@8 lbs. ave., 31c.; 8@10 lbs. ave., 33c.; 10@12 lbs. ave., 32c.; 12@14 lbs. ave., 30c.; S. P. rib bellies, 10@12 lbs. ave., 32c.; 12@14 lbs. ave., 30c.; S. P. hams, 8@10 lbs. ave., 26c.; 10@12 lbs. ave., 26c.; city steam lard, 25 1/2c.; city dressed hogs, 26 1/8c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 33c.; 10@12 lbs. ave., 32c.; 12@14 lbs. ave., 31c.; 14@16 lbs. ave., 30c.; skinned shoulders, 27@28c.; boneless butts, 34c.; Boston butts, 30c.; lean trimmings, 27c.; regular trimmings, 24c.; spareribs, 17@18c.; neck ribs, 8@9c.; kidneys, 10c.; tails, 14@15c.; livers, 10c.; snouts, 13c.; pig tongues, 19@19 1/2c.

WELCH, HOLME & CLARK CO.

Office and Warehouse

383 West Street

New York City

CAUSTIC SODA

SODA ASH

COCOANUT OIL

PALM OIL

TALLOW

GREASE

STEARINE

STANDARDS FOR COMMERCIAL FATS AND OILS

Methods of Sampling and Analysis Adopted by Official Chemists

The following methods have been adopted by the Committee on the Analysis of Commercial Fats and Oils of the Division of Industrial Chemists and Chemical Engineers of the American Chemical Society as tentative standards for the use of the trade, pending their official adoption by the American Chemical Society.

They are the result of thirty months' continuous and conscientious effort on the part of the committee, and they have given excellent satisfaction in the hands of the members of the committee and others who have used them, and have been found to answer the commercial needs of the fat and oil industry in a satisfactory manner.

They are published here for the purpose of adoption by any contracting parties so desiring, and for the purpose of eliciting suggestions and criticisms from fat and oil chemists. Communications on the subject of the methods should be addressed to W. D. Richardson, Swift & Company, Chicago, and will be presented to the committee at their regular monthly meeting next following.

The committee is now working on methods designed to apply particularly to the coconut butter and linned groups, and these methods when adopted by the committee will include saponification number, iodine number and Reichert-Meissl number. When completed they will be incorporated in the methods printed below.

ANALYSIS OF FATS AND OILS.

Sample.

The sample must be representative and at least three pounds in weight and taken in accordance with the Standard Methods for the Sampling of Commercial Fats and Oils. It must be kept in an air tight container in a dark, cool place.

Soften the sample by means of a gentle heat, taking care not to melt it. When sufficiently softened, mix the sample thoroughly by means of a mechanical egg beater or other equally effective mechanical mixer.

Moisture and Volatile Matter.

Apparatus: Vacuum Oven—The Committee Standard Oven. Moisture Dish—A shallow glass dish, lipped, beaker form, approximately 6-7 cm. diameter and 4 cm. deep shall be standard.

Determination.

Weigh out five grams \pm 0.2 gram of the prepared sample into a moisture dish. Dry to constant weight in vacuo at a uniform temperature, not less than 15°C. nor more than 20°C. above the boiling point of water at the working pressure, which must not exceed 100 mm. of mercury.* Constant weight is attained when successive dryings for one hour periods show an additional loss of not more than 0.05%. Report loss in weight as Moisture and Volatile Matter.**

Pressure mm Hg	Boiling Point to 1°C	Boiling Point plus 15°C	Boiling Point plus 20°C
100	52°C	67°C	72°C
80	50	65	70
60	47	62	67
40	45	60	65
20	42	57	62
10	38	53	58
5	34	49	54

***Results comparable to those of the Standard Method may be obtained on most fats and oils by drying five gram portions of the sample, prepared and weighed as above, to constant weight in a well constructed and well ventilated air oven held uniformly at a temperature of 105-110°C. The thermometer bulb should be close to the sample. The definition of constant weight is the same as for the Standard Method.

The following method is suggested by the Committee for routine control work:

Weigh out five to twenty-five gram portions of prepared sample into a glass or aluminum *** beaker or casserole and heat on a heavy asbestos board over burner or hot plate, taking care that the temperature of the sample does not go above 130°C at any time. During the heating rotate the vessel gently on the board by hand to avoid spluttering or too rapid evolution of moisture. The proper length of time of heating is judged by absence of rising bubbles of steam, by the absence of foam or by other signs known to the operator. Avoid overheating of sample as indicated by smoking or darkening. Cool in desiccator and weigh.

***Caution: Al soap may be formed.

Insoluble Impurities.

Dissolve the residue from the moisture and volatile matter determination by heating it on a steam bath with 50 cc. of kerosene. Filter the solution through a Gooch crucible properly prepared with asbestos,* wash the insoluble matter five times with 10 cc. portions of hot kerosene, and finally wash the residual kerosene out thoroughly with petroleum ether. Dry the crucible and contents to constant weight as in the determination of moisture and volatile matter and report results as Insoluble Impurities.

*For routine-control work, filter paper is sometimes more convenient than a prepared Gooch crucible. It must be very carefully washed to remove the last traces of fat, especially the rim.

Soluble Mineral Matter.

Place the combined kerosene filtrate and kerosene washings from the insoluble impurities determination in a platinum dish. Place in this an ashless filter paper folded in the form of a cone, apex up. Light the apex of the cone, whereupon the bulk of the kerosene burns quietly. Ash the residue in a muffle, to constant weight, taking care that the decomposition of carbonates is complete, and report the result as Soluble Mineral Matter.**

**For routine work, an ash may be run on the original fat, and the soluble mineral matter obtained by deducting the ash on the insoluble impurities from this. In this case the Gooch crucible should be prepared with an ignited asbestos mat so that the impurities may be ashed directly after being weighed. In all cases ignition should be to constant weight so as to insure complete decomposition of carbonates.

Free Fatty Acids.

Alcohol*—The alcohol used shall be approximately 95% ethyl alcohol freshly distilled from sodium hydroxide, which with phenolphthalein gives a definite and distinct end point.

Determination.—Weigh 1-15 grams of the prepared sample into an Erlenmeyer flask, using the smaller quantity in the case of dark colored, high acid fats. Add 50-100 cc. hot, neutral alcohol, and titrate with N/2, N/4 or N/10 sodium hydroxide, depending on the fatty acid content, using phenolphthalein as indicator. Calculate to oleic acid. In the case of palm oil the results may also be expressed in terms of palmitic acid, clearly indicating the two methods of calculation in the report.

*For routine work methyl or denatured ethyl alcohol of approximately 95% strength may be used. With these reagents the end point is not sharp.

Titer.

Standard Thermometer—The thermometer is graduated at zero and in tenth degrees from 10° to 65°, with one auxiliary reservoir at the upper end and another between the zero mark and the 10° mark. The cavity in the capillary tube between the zero mark and the 10° mark is at least 1 cm. below the 10° mark, the 10° mark is about 3 or 4 cm. above the bulb, the length of the thermometer being about 37 cm. over all. The thermometer has been annealed for 75 hours at 450°C and the bulb is of Jena normal 16" glass, or its equivalent, moderately thin, so that the thermometer will be quick acting. The bulb is about 3 cm. long and 6 mm. in diameter. The stem of the thermometer is 6 mm. in diameter and made of the best thermometer tubing, with scale etched on the stem, the graduation is clear out and distinct, but quite fine. The thermometer must be certified by the U. S. Bureau of Standards.

Glycerol Caustic Solution—Dissolve 250 grams potassium hydroxide in 1000 cc. dynamite glycerine with the aid of heat.

Determination.—Heat 75 cc. of the glycerol-caustic solution to 150°C and add 50 grams of the melted fat. Stir the mixture well and continue heating until the melt is homogeneous, at no time allowing the temperature to exceed 150°C. Allow to cool somewhat and carefully add 50 cc. 50% sulphuric acid. Now add hot water and heat until the fatty acids separate out perfectly clear. Draw off the acid water and wash the fatty acids with hot water until free from mineral acid, then filter and heat to 130°C as rapidly as possible with stirring. Transfer the fatty acids, when cooled somewhat, to a 1" by 4" titer tube, placed in a 16 ounce salt mouth bottle of clear glass, fitted with a cork which is perforated so as to hold the tube rigidly when in position. Suspend the titer thermometer so that it can be used as a stirrer and stir the fatty acids slowly (about 100 revolutions per minute) until the mercury remains stationary for thirty seconds. Allow the thermometer to hang quietly with the bulb in the center of the tube and report the highest point to which the mercury rises as the titer of the fatty acids. The titer should be made at about 20°C for all fats having a titer above 30°C and at 10°C below the titer for all other fats.

Unsaturation Matter.

Extraction Cylinder—The cylinder shall be glass stoppered, graduated at 40 cc., 50 cc. and 130 cc. and of the following dimensions: diameter about 1 1/2 in., height about 12 in.

Petroleum Ether—Redistilled petroleum ether, boiling under 75°C shall be used. A blank must be made by evaporating 250 cc. with about 0.25 gram of stearine or other hard fat (previously brought to constant weight by heating) and drying as in the actual determination. The blank must not exceed a few milligrams.

Determination.—Weigh 5 grams \pm 0.20 gram of the prepared sample into a 200 cc. Erlenmeyer flask, add 30 cc. of redistilled 95% (approximately) ethyl alcohol and 5 cc. of 50% aqueous potassium hydroxide, and boil the mixture for one hour under a reflux condenser. Transfer to the extraction cylinder and wash to the 40 cc. mark with redistilled 95% ethyl alcohol. Complete the transfer first with warm then with cold water till the total volume amounts to 80 cc. Cool the cylinder and contents to room temperature and

add 50 cc. of petroleum ether. Shake vigorously for one minute and allow to settle until both layers are clear, when the volume of the upper layer should be about 40 cc. Draw off the petroleum ether layer as closely as possible by means of a slender glass siphon into a separatory funnel of 500 cc. capacity. Repeat extraction four more times, using 50 cc. of petroleum ether each time. (When the unsaponifiable matter runs over 5% more extractions are recommended.) Wash the combined extracts in a separatory funnel three times with 25 cc. portions of 10% alcohol, shaking vigorously each time. Transfer the petroleum ether extract to a wide mouth tared flask or beaker, and evaporate the petroleum ether on a steam bath in an air current. Dry as in the method for Moisture and Volatile Matter. Any blank must be deducted from this weight before calculating unsaponifiable matter. Test the final residue for solubility in 50 cc. petroleum ether at room temperature. Filter and wash free from the insoluble residue, if any; evaporate and dry in the same manner as before.

SAMPLING OF FATS AND OILS.

Any or all of the following tentative standard methods may be used or inserted in contracts at the option of the parties concerned.

TANK CARS.

1. Sampling while loading.

Sample shall be taken at discharge end of pipe where it enters tank car dome. The total sample taken shall be not less than 50 pounds and shall be a composite of small samples of about one pound each, taken at regular intervals during the entire period of loading.

The sample thus obtained is thoroughly mixed and uniform 3-pound portions placed in airtight 3-pound metal containers. At least three such samples shall be put up, one for the buyer, one for the seller and the third to be sent to a referee chemist in case of dispute. All samples are to be promptly and correctly labeled and sealed.

2. Sampling from car on track.*

(a) When contents are solid.

In this case the sample is taken by means of a large troyer measuring about 2" across and about 1 1/2 times the depth of the car in length. Several troyers are taken vertically and obliquely toward the ends of the car until 50 pounds are accumulated, when the sample is softened, mixed and handled as under No. 1.

Note.—If there is water present under the solid material, this must be noted and estimated separately.

(b) When contents are liquid.

The sample taken is to be a 50 pound composite made up of numerous small samples taken from the top, bottom and intermediate points by means of a bottle or metal container with removable stopper or top. This device attached to a suitable pole is lowered to the various desired depths, when the stopper or top is removed and the container allowed to fill. The 50 pound sample thus obtained is handled as under No. 1.

(c) When contents are in semi-solid conditions, or when stearine has separated from liquid portions: In this case a combination of (a) or (b) may be used or by agreement of the parties the whole may be melted and procedure (b) followed.

*Live steam must not be turned into tank cars or coils before samples are drawn, since there is no certain way of telling when coils are free from leaks.

Barrels, Tierces, Casks, Drums and Other Packages.

All packages shall be sampled, unless by special agreement the parties arrange to sample a lesser number; but in any case not less than 10% of the total number shall be sampled. The total sample taken shall be at least 20 pounds in weight for each 100 barrels, or equivalent.

1. Barrels, Tierces and Casks.

(a) When contents are solid.

The small samples shall be taken by a troyer through the bung hole or through a special hole bored in the head or side for the purpose, with a 1" or larger auger. Care should be taken to avoid and eliminate all borings and chips from the sample. The troyer is inserted in such a way as to reach the head of the barrel, tierce, or cask. The large sample is softened, mixed and handled according to Tank Cars, No. 1.

(b) When contents are liquid.

In this case use is made of a glass tube with constricted lower end. This is inserted slowly and allowed to fill with the liquid, when the upper end is closed and the tube withdrawn, the contents being allowed to drain into the sample container. After the entire sample is taken it is thoroughly mixed and handled according to Tank Cars, No. 1.

(c) When contents are semi-solid.

In this case the troyer or a glass tube with larger outlet is used, depending on the degree of fluidity.

(d) Very hard materials, such as natural and artificial stearines:

By preference the barrels are stripped and samples obtained by breaking up contents of at least 10% of the packages. This procedure is to be followed also in the case of cakes shipped in sacks. When shipped in the form of small pieces in sacks they can be sampled by grab sampling and quartering. In all cases the final procedure is as outlined under Tank Cars, No. 1.

2. Drums.

Samples are to be taken as under No. 1, use being made of the bung hole. The troyer or tube should be sufficiently long to reach to the ends of the drum.

3. Other Packages.

Tubs, pails and other small packages not mentioned above are to be sampled by troyer or tube (depending on fluidity) as outlined above, the troyer or tube being inserted diagonally whenever possible.

(Continued on page 27.)

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

New High Records—Violent Advances—More Demand for Compound Lard—No Pressure from Crude Oil Circles—Efforts to Limit Fluctuations—Strength of Provisions Helped List to Soar.

The cottonseed oil markets have again made history-high prices. Crude oil in the South has sold at \$1.16, and futures at New York came within a point of the eighteen cent basis. The big advances have been laid to a stampede of consumers, confidence of speculative interests, and unwillingness of the South to sell seed or crude oil in big volume, even at the high prices.

The violent fluctuations in the market have caused much annoyance and safety measures are being drawn up. A petition is being signed by the leading commission house interests on the New York Produce Exchange, whereby fluctuations in any one day in the New York contract market shall be limited to 150 points net, or \$6 per barrel. This petition will soon go to the Board of Managers of the New York Produce Exchange, and it is predicted that they will immediately approve of it. The action is a "war measure" and is to be for the duration of the war, coinciding with the ruling affecting the local Cotton Exchange, whereby

fluctuations in any one day are limited to 300 points net or \$15 a bale.

From several quarters there are claims that buying by consumers has helped the recent advances. The recent absorption of cottonseed oil for compound lard interests and oleomargarine people has been considerable. The fresh buying, while not of so large a volume, has come upon a market very sensitive, and the rapid rise of provision values at the West has been briskly followed.

Instead of burdensome hedge selling for the South against new seed and crude oil there was only a small amount of pressure of this kind, easily overshadowed by heavy buying, much of which was for important Western interests, who are believed to be heavily long of contracts in the New York market, and who have substantial profits on a considerable part of their holdings.

Something has also been said of buying for Wall Street interests. There was, of course, absorption of this kind. Whether it was of greater volume than generally supposed is not plain just yet, although a big operator has been mentioned as forcing the market higher. It is only fair to say, however, that this trader is understood to prefer markets much bigger than the cottonseed oil market, and markets more familiar to him, such as the stock, grain and cotton markets, and also that his name may have come up because a house which he has identified himself with at times has been a conspicuous buyer of cotton oil contracts. This house,

however, has important Western connections.

The hopes of the bulls are still based on the belief that there will be a big increase in the compound lard and oleomargarine business this season, and that the demand will continue urgent. The very high prices now prevailing must not be lost sight of, however. In this connection it is noteworthy that the Belgian Relief Commission refused to buy any compound lard on Tuesday because prices about a cent a pound higher than their recent purchasing price of 17½¢ were asked. Obviously this leaves an unfilled demand for compound lard, and in the meantime prices for the product have advanced further, but it also illustrates that the big government buyers are not easily stampeded, and if they are pressed too much by speculative tactics, or undue holding of actual product, steps might be taken in these war times to bring about readjustments, even though the action be construed as equivalent to a degree of confiscation. And the Produce Exchange authorities may also take action to eliminate vicious speculation from the market.

The violent fluctuations in the cotton market have been hard to follow. Many here believe that the next cotton government report will be rather bullish. It can be safely said, however, that less than the usual attention has been given to the crop news, and the cotton report of October 2 is not likely to have much bearing on the local market, unless it is sensationally above or below the crop indications of twelve million bales.

On Thursday the market after advancing

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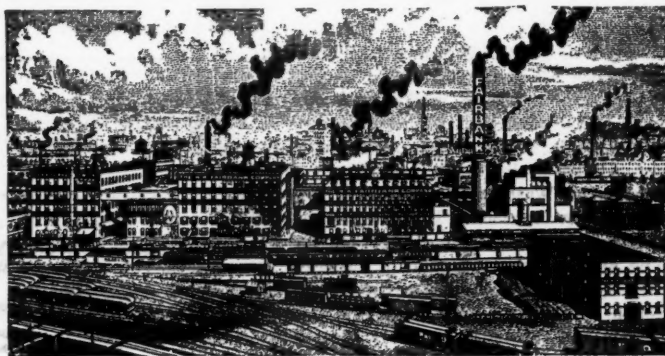
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to new high levels broke sharply on reports that owing to the rather spectacular advance in the market intimations had been given by exchange authorities that it would be wise not to increase speculative bull commitments or in any way influence the market so as to bring the need of regulation.

Closing prices, Saturday, September 22, 1917.—Spot, \$17.50; September, \$17.50@18; October, \$16.81@16.83; November, \$16.42@16.45; December, \$16.40@16.42; January, \$16.43@16.44; February, \$16.43@16.55; March, \$16.62@16.65; April, \$16.62@16.75. Prime crude, S. E., \$14.93, nom. Sales were: October, 3,700, \$16.83@16.59; November, 2,100, \$16.42@16.15; December, 2,700, \$16.42@16.22; January, 9,800, \$16.47@16.25; March, 1,400, \$16.63@16.40. Total sales, 19,700 bbls.

Closing prices, Monday, September 24, 1917.—Spot, \$17.40; September, \$17.25@17.40; October, \$17.03@17.09; November, \$16.72@16.74; December, \$16.70@16.72; January, \$16.71@16.73; February, \$16.70@16.80; March, \$16.82@16.86; April, \$16.80@16.95. Prime crude, S. E., \$15.07@15.33. Sales were: September, 1,900, \$17.50@17.30; October, 9,300, \$17.20@16.89; November, 12,300, \$16.85@16.46; December, 12,200, \$16.83@16.47; January, 34,500, \$16.85@16.49; March, 4,400, \$16.94@16.68. Total sales, 74,500 bbls.

Closing prices, Tuesday, September 25, 1917.—Spot, \$17; September, \$17@18.50; October, \$16.80@16.88; November, \$16.57@16.61; December, \$16.53@16.54; January, \$16.57@16.59; February, \$16.57@16.62; March, \$16.65@16.67; April, \$16.65@16.75. Prime crude, S. E., \$15.07@15.33. Sales were: September, 200, \$18@17.75; October, 4,500@17.04@16.89; November, 11,500, \$16.74@16.60; December, 7,400, \$16.71@16.54; January, 30,300, \$16.74@16.57; February, 600, \$16.75@16.61; March, 2,900, \$16.85@16.65. Total sales, 57,400 bbls.

Closing prices, Wednesday, September 26, 1917.—Spot, \$17.10; September, \$17.10; October, \$17.10@16.16; November, \$16.78@16.80; December, \$16.79@16.80; January, \$16.82@16.84; February, \$16.83@16.85; March, \$16.93@16.95; April, \$16.90@17.05. Prime crude, S. E., \$15.47 bid. Sales were: October, 4,900, \$17.33@16.88; November, 6,700, \$16.94@16.57; December, 6,200, \$16.93@16.56; January, 36,000, \$16.99@16.59; February, 500, \$16.91@16.58; March, 2,700, \$17.10@16.70. Total sales, 57,300 bbls.

Closing prices, Thursday, September 27, 1917.—Spot, \$17; October, \$17.05@17.20; November, \$16.72@16.74; December, \$16.73@16.75; January, \$16.78@16.79; February, \$16.79@16.83; March, \$16.92@16.94; April, \$16.92@17.05; May, \$17@17.15. Total sales: October, 1,900, \$17.25@17.16; November, 7,500, \$16.94@16.68; December, 8,900, \$16.97@16.73; January, 32,500, \$16.99@16.70; February, 600, \$16.95@16.80; March, 2,100, \$17.14@16.91. Crude, S. E., \$15.47, nom. Total sales 53,100 bbls.

SEE PAGE 29 FOR LATER MARKETS.

TRADE FROWNS ON SPECULATION.

Concerning the talk of Government regulation of trading, Edward Flash, Jr., vice-president of the New York Produce Exchange, said to a representative of The National Provisioner:

"The officials of the Exchange look with disfavor upon all purely speculative operations in the cottonseed oil market. Leading interests of the trade have been approached, and there will be co-operation to restrict outside speculative dealings.

"Officials at Washington are closely following the developments. They realize the importance of the contract oil market for hedging and facilitating legitimate business, and therefore are not inclined to take drastic action.

"Outside bull speculation is not viewed as consistent with the times, however, and the officials of the New York Produce Exchange are determined to co-operate with the Government officials."

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SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., September 27, 1917.—Crude cottonseed oil, \$1.16 bid; no sales reported. Meal, 7½ per cent. ammonia, \$46.50@48; hulls, \$15, both f. o. b. mills, October shipment.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., September 27, 1917.—Crude cottonseed oil, Atlanta, basis prime, \$1.15 bid for October. Cottonseed meal, 7 per cent. ammonia, \$42.50 bid, \$44.50 asked, for October; \$43 bid, \$44.50 asked for November and December; \$43 bid, \$45 asked for January. Cottonseed meal, Georgia common rate point, October, \$42 bid, \$43 asked; November, \$42 bid, \$43.50 asked; December, \$42.50 bid, \$44 asked; January, \$42.50 bid, \$45 asked. Cottonseed hulls, loose, October, \$14 bid, \$15.50 asked; November, \$13.50 bid, \$15 asked; December and January, \$13 bid, \$15 asked. Cottonseed hulls, sacked, October, \$17 bid, \$18.50 asked; November and December, \$16.50 bid, \$18.50 asked. First cut high grade linters, 7¼c. bid for October, November, December and January; clean mill run linters, 4½c. bid for October, November, December and January. Tone dull, sales none.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., September 27, 1917.—Cottonseed products markets today, compared to a week ago:

	This week.		Last week.	
	Bid.	Asked.	Bid.	Asked.
Prompt and October.	\$1.13	\$....	\$1.10	\$1.10
Cottonseed meal, 7 per cent.:				
September	43.50	45.50	41.00	42.50
October	43.25	43.50	40.85	41.20
November	42.35	42.50	40.00	40.25
December	42.30	42.40	40.00	40.50
January	42.25	42.40	40.00	40.45
February	42.25	42.75	40.00	40.75
Sales, 3,500 tons. Market steady.				
Hulls, \$12.50@13.00 loose.				

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., September 27, 1917.—Cottonseed oil market erratic, jumping 2c. a gallon upward daily this week, \$1.15 now bid, \$1.16 asked; demand active for both crude and refined. Meal steady; 7 per cent., \$42.50; 8 per cent., \$46 short ton, New Orleans. Loose hulls inactive, \$13.50; sacked hulls, \$17, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., September 27, 1917.—Prime crude cottonseed oil, first half of October, \$1.16; November and December, \$1.15. Summer yellow, \$1.25. Cake, 41 per cent., \$43.50; 43 per cent., \$45.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending September 27, 1917, and for the period since September 1, 1917, were:

From New York—	Week ending Sept. 27, 1917. Bbls.	Since Sept. 1, 1917. Bbls.	Same period, 1916. Bbls.
*Various	—	2,246	—
Total	—	2,246	—
Recapitulation—	Week ending Sept. 27, 1917. Bbls.	Since Sept. 1, 1917. Bbls.	Same period, 1916. Bbls.
From New York	—	2,246	13,571
From New Orleans	—	—	115
From Philadelphia	—	—	5,847
From Detroit	—	—	133
From St. Lawrence	—	—	8
From other ports	—	—	4
Total	—	2,246	19,678

*Details withheld by Government order.

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Revised government estimates of exports of cottonseed oil for the month of July, by ports of export, are reported as follows, with totals compared: New York, 12,982 bbls.; New Orleans, 1,358 bbls.; Michigan, 2,964 bbls.; St. Lawrence, 2 bbls.; other districts, 47 bbls. Total, July, 1917, 17,353 bbls.; July, 1916, 14,078 bbls. Total season 1917 to date, 11 months, 387,360 bbls.; same period last year, 574,228 bbls. These figures were delayed because of war conditions, and have only just been made public. They include shipments information concerning which was withheld from the public and totals of which are only now given out, details of destination, etc., still being withheld.

COTTONSEED PRODUCTS IN AUGUST.

The report of the United States Bureau of the Census for the month of August on cottonseed received, crushed, and on hand shows 79,602 tons of cottonseed, less reshipments, received at the mills and 37,251 crushed; also 76,278 held at the mills on August 31. The production of crude oil was 10,893,042 pounds; refined, 13,784,188 pounds; cake and meal, 18,330 tons; hulls, 8,645 tons; linters, 11,203 bales; and hull fiber, 38,228 bales. On August 31 stocks of crude oil were 12,880,132 pounds; refined, 195,848,239 pounds.

COTTON OIL TRADING AT CHICAGO.

The establishment of trading in cotton oil futures on the Chicago Board of Trade is still being discussed, and predictions are made that this will come about within a very short time. War regulation and other conditions have interfered with the completion of plans for cotton oil trading, but it is expected that a report on the matter will be made at any time now.

FAT AND OIL STANDARDS.

(Continued from page 24.)

4. Mixed Lots and Packages.

When lots of tallow or other fats are received in packages of various shapes and sizes, and especially wherein the fat itself is of variable composition, such must be left to the judgment of the sampler. If variable, the contents of each package should be mixed as thoroughly as possible and the amount of the individual samples taken made proportional to the sizes of the packages.

NOTES ON THE ABOVE METHODS.**Sampling.**

The standard size sample adopted by the committee is at least three pounds in weight. The committee realizes that this amount is larger than any samples furnished representing shipments of from 20,000 to 60,000 pounds, but it believes that the requirement of a larger sample is desirable and will work toward uniform and more concordant results in analysis. It will probably continue to be the custom of the trade to submit smaller buyers' samples than required by the committee, but these are to be considered only as samples for inspection and not for analysis. The standard analytical sample must consist of three pounds or more.

The reasons for keeping samples in a dark, cool place are obvious. This is to prevent an increase in rancidity and any undue increase in fatty acids. In the case of many fats the committee has found in its co-operative analytical work that free acid tends to increase very rapidly. This tendency is minimized by low temperatures.

Moisture and Volatile Matter.

After careful consideration the committee has decided that moisture is best determined in a vacuum oven of the design which accompanies the above report. Numerous results on check samples have confirmed the committee's conclusions. The oven recommended by the committee is constructed on the basis of well-known principles, and it is hoped that this type will be adopted generally by chemists who are called upon to analyze fats and oils. The experiments of the committee indicate that it is a most difficult matter to design a vacuum oven which will produce uniform temperatures throughout, and one of the principal ideas in the design adopted is uniformity of tem-

perature over the entire single shelf. This idea has not quite been realized in practice, but, nevertheless, the present design approaches much closer to the ideal than other vacuum ovens commonly used. In the oven designed the essential dimensions are those between the heating units and the shelf and the length and breadth of the outer casting. The Standard Fat Analysis Committee oven (F. A. C. oven) can be furnished by Messrs. E. E. Sargent & Co., 125 West Lake street, Chicago.

The committee realizes that for routine work a quicker method is desirable and has added one such method and has also stated the conditions under which comparable results can be obtained by means of the ordinary well-ventilated air oven held at 105 to 110°C. However, in accordance with a fundamental principle adopted by the committee at its first meeting, only one standard method is adopted and declared official for each determination.

The committee realizes that in the case of all methods for determining moisture by means of loss on heating there may be a loss due to volatile matter (especially fatty acids) other than water. The title of the determination moisture and volatile matter indicates this idea, but any considerable error from this source may occur only in the case of high acid fats and oils, and particularly those containing lower fatty acids such as coconut and palm kernel oil, work on which is now in progress to be reported at a later date. In the case of extracted greases which have not been properly purified, some of the solvent may also be included in the moisture and volatile matter determination, but inasmuch as the solvent, usually a petroleum product, can only be considered as foreign matter, for commercial purposes it is entirely proper to include it with the moisture. The committee has also considered the various distillation methods for the determination of moisture in fats and oils, but since, according to the fundamental principles which it was endeavoring to follow it could only standardize one method, it was decided that the most desirable one on the whole was the vacuum oven method as given. There are cases wherein a chemist may find it desirable to check a moisture determination or investigate the moisture content of a fat or oil further by means of one of the distillation methods.

Insoluble Impurities.

This determination, the title for which was adopted after careful consideration, determines the impurities which have generally been known as dirt, suspended matter, suspended solids, foreign solids, foreign matter, etc., in the past. The first solvent recommended by the committee is hot kerosene, to be followed by petroleum ether kept at ordinary room temperature. Petroleum ether, cold or only slightly warm, is not a good fat and metallic soap solvent, whereas hot kerosene dissolves these substances readily, and for this reason the committee has recommended the double solvent method so as to

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include metallic soaps, which are determined below as soluble mineral matter.

Soluble Mineral Matter.

Soluble mineral matter represents mineral matter combined with fatty acids in the form of soaps in solution in the fat or oil. Formerly, this mineral matter was often determined in combination by weighing the separated metallic soap or by weighing it in conjunction with the insoluble impurities. Since the soaps present consist mostly of lime soap, it has been customary to calculate the lime present therein by taking one-tenth the weight of the total metallic soaps. The standard method as given above is direct and involves no calculation. The routine method in the note has been placed among the methods, although not adopted as a standard method for the reason that it is in use in some laboratories regularly. It should be pointed out, however, that the method cannot be considered accurate for the reason that insoluble impurities may vary from sample to sample to a considerable extent, and the error due to the presence of large particles of insoluble impurities is thus transferred to the soluble mineral matter.

Free Fatty Acid.

The fatty acid method adopted is sufficiently accurate for commercial purposes. In many routine laboratories the fat or oil is measured and not weighed, but the committee recommends weighing the sample in all cases. For scientific purposes the result is often expressed as "acid number," meaning the number of milligrams of KOH required to neutralize the free acids in one gram of fat, but the commercial practice has been and is to express the fatty acids as oleic acid or, in the case of palm oil, as palmitic acid in some instances. The committee sees no objection to the continuation of this custom so long as the analytical report clearly indicates how the free acid is expressed. For a more exact expression of the free acid in a given fat, the committee recommends that the ratio of acid number to saponification number be used. This method of expressing results is subject to error when unsaponified fatty matter is present, since the result expresses the ratio of free fatty acid to total saponifiable fatty matter present.

Titer.

At the present time the prices of glycerol and caustic potash are abnormally high, but the committee has considered that the methods adopted are for normal times and normal prices. For routine work during the period of high prices the following method may be used for preparing the fatty acids and is recommended by the committee:

Fifty grams of fat are saponified with 60 cc. of a solution of 2 parts of methyl alcohol to 1 of 50% NaOH. The soap is dried, pulverized and dissolved in 1,000 cc. of water in a porcelain dish and then decomposed with 25 cc. of 75% sulphuric acid. The fatty acids are boiled until clear oil is formed and then collected and settled in a 150 cc. beaker and filtered into 50 cc. beaker. They are then heated to 130°C. as rapidly as possible with stirring and transferred after they have cooled somewhat to the usual 1" x 4" titer tube.

The method of taking the titer, including handling the thermometer, to be followed is the same as that described in the standard method. Even at present high prices many laboratories are using the glycerol-caustic potash method for preparing the fatty acids, figuring that the saving of time more than compensates for the extra cost of the reagents.

Unsaponifiable Matter.

The committee has considered unsaponifiable matter to include those substances frequently found dissolved in fats and oils which are not saponified by the caustic alkalis and which at the same time are soluble in the ordinary fat solvents. The term includes such substances as the higher alcohols such as cholesterol, which is found in animal fats; phytosterol, found in some vegetable

fats; paraffin and petroleum oils, etc. Unsaponifiable matter should not be confused in the lay mind with insoluble impurities or soluble mineral matter.

The method adopted by the committee has been selected only after the most careful consideration of other methods such as the dry extraction method and the wet method, making use of the separatory funnel. At first consideration the dry extraction process would seem to offer the best basis for an unsaponifiable matter method, but in practice it has been found absolutely impossible for different analysts to obtain agreeing results when using any of the dry extraction methods proposed. Therefore, this method had to be abandoned after numerous trials, although several members of the committee strongly favored it in the beginning. Again, at first glance it would seem the use of a siphon instead of a separatory funnel would be undesirable, but as a matter of fact in practice it is found to be more satisfactory than the separatory funnel, as well as much cheaper.

One member of the committee, Mr. Ernest Twitchell, of the Emery Candle Company, Cincinnati, Ohio, was an earnest advocate of another method devised by him for the determination of unsaponifiable matter as opposed to the method finally adopted by the committee. Mr. Twitchell's method is published in the *Journal of Industrial and Engineering Chemistry*, Volume VII, No. 3, page 217, March, 1915, under the title "Unsaponifiable Matter in Greases."

In brief, the Twitchell method consists in saponifying with alcoholic potash and evaporating to dryness. The soap is then dissolved in water containing 20% alcohol approximately, and shaken out with ether in a separatory funnel. The combined ether extracts are shaken with dilute hydrochloric acid, washed with water, transferred to a weighed dish, evaporated, dried and weighed. The residue consists of unsaponifiable matter and fatty acids, since the ether dissolves some soap, which is afterward decomposed by the hydrochloric acid. The weighed residue is taken up with neutral alcohol and the fatty acids therein determined by titration with standard alkali solution. The fatty acids thus determined are calculated as oleic and deducted from the weight before obtained.

Argument for Twitchell Method.

Under date of April 17, 1916, Mr. Twitchell wrote to the committee on the subject of his method, which he recommended, as follows:

"At the last meeting I was requested to give in writing my arguments in favor of my method of determining unsaponifiable matter as published in the *Journal of Industrial and Engineering Chemistry*, March, 1915 (reprint enclosed herewith). I don't want to advocate this particular method or urge its adoption by the committee, but I do want to say that I consider that the work of the committee has proved that petroleum ether is not a suitable solvent for the extraction of unsaponifiable matter, for with one of the few samples examined (the yellow grease) the results obtained by I believe all the members of the committee show that ether extracts from 25% to 30% more than petroleum ether. Although with the other samples the two solvents gave about the same results, yet the fact that the petroleum ether failed with one should condemn it for all. I don't see how we can get away from this conclusion. I enclose a table of figures for unsaponifiable in the yellow grease, made with ether and with petroleum ether. I understand besides that the results obtained with ether by other members of the committee were nearly the same as mine.

"I should be obliged to you if, when turning over the proceedings of the committee to the new one which is to be formed, you would include what I have said above regarding saponification and unsaponifiable as a minority report.

"At the last meeting my method of determining unsaponifiable was criticised because of the varying corrections for soap in the

ether. I hardly look at the determination of fatty acids as a correction, it being so easily, quickly and accurately made. It might almost be considered as the principal operation, and the washing out of the soap solution as a removal of the bulk of the fatty acids, after which the remainder can be accurately titrated."

Mr. Twitchell's statements about a certain sample of yellow grease with which the committee experienced some difficulty are correct, but it was found afterward that this sample was abnormal in that it contained some wool grease or lanolin, and it is a question whether or not even Mr. Twitchell's results were high enough in consideration of this fact. In short, this sample was considered by the committee so abnormal that results were not to be trusted, and other samples were substituted for further co-operative work.

The committee, following its rule of adopting only one standard method, had to choose between Mr. Twitchell's method and the method finally adopted. One of the principal arguments against Mr. Twitchell's method is the correction for the fatty acids. This correction is variable, and in many cases amounts to several times the amount of unsaponifiable matter determined, being usually from $\frac{1}{2}$ to $2\frac{1}{2}$ times the amount of unsaponifiable matter in the hands of the average analyst. The committee did not feel that it could consistently adopt a method involving so large a correction, even though the final results were generally good.

The old argument in regard to ethyl ether vs. petroleum ether as a solvent for unsaponifiable was carefully considered by the committee. It is freely admitted that ethyl ether is a better solvent than petroleum ether, but in the opinion of the committee it is too universal a solvent for the purpose, inasmuch as it absorbs soap from a water solution. On the other hand, petroleum ether is selective in its action and shows little or no tendency to dissolve soaps. Again, commercial ethyl ether is an impure product, containing in solution both water and alcohol as well as organic impurities of various sorts, including peroxides. It has been recommended chiefly, perhaps, for two reasons: (1) it is a chemical of definite composition, and (2) it is a very general solvent for unsaponifiable substances. Petroleum ether has been criticised because it is not of constant composition or boiling point. It consists of various hydrocarbons of various boiling points and varies again depending on the source of the crude petroleum from which it was distilled. The committee considered that its great recommendations were its selective solvent power, its immiscibility with water, its stability as regards decomposition on standing and its cheapness. Although it may vary slightly in solvent when derived from different sources even under the boiling point (75°C.) recommended by the committee, nevertheless, all samples have sufficient solvent power for the determination in question if the committee's directions are followed.

Taking everything into consideration, the committee decided in favor of petroleum ether as the solvent and finally adopted the method specified above, and it is believed that this method will be found quite satisfactory for the purpose. In carrying out the unsaponifiable determination in a routine way, the committee has found that the ordinary 250 cc. graduated and stoppered cylinder is reasonably satisfactory for the purpose.

SUSPEND FREIGHT INCREASES.

By an order entered August 17 the Interstate Commerce Commission has further suspended from September 28, 1917, until March 28, 1918, the operation of certain schedules increasing carload commodity rates on cottonseed cake, meal and hulls from various points of origin in the State of Oklahoma to approximately 30 destinations in the State of Texas.

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, September 28.—Market easier; prime Western, \$25.50; Middle West, \$25.40@25.50; city steam, 25½¢ nominal; refined Continent, \$26.25; South American, \$26.50; Brazil, kegs, \$27.50; compound, 19¼@19½¢, all nominal.

Marseilles Oils.

Marseilles, September 28.—Copro fabrique, 214.30 fr.; copra edible, — fr.; peanut fabrique, 226½ fr.; peanut edible, — fr.

Liverpool Produce Market.

Liverpool, September 28.—(By Cable.)—Beef, extra Indian mess not quoted; pork, prime mess not quoted; shoulders, square, 134s. 3d. New York, 125s. 6d.; picnic, 113s. 6d.; hams, long, 142s. 6d.; American cut, 148s.; bacon, Cumberland cut, 157s. 9d.; long clear, 164s. 6d.; short back, 162s.; bellies, 164s. Lard, spot prime, 128s. 6d.; American refined, 28-lb. box, 130s. 9d. Lard (Hamburg), nom. Tallow, prime city, not quoted; New York City specials not quoted. Cheese, Canadian finest white, new, 130s. 6d. Tallow Austrian (at London), 69s. 9d.

FRIDAY'S CLOSINGS.

Provisions.

The market was weaker with profit taking sales. Short covering checked the decline. The hog market, however, was firmer.

Tallow.

Trade continues quiet, but prices are firm. Special loose is quoted at 16c.

Oleo Stearine.

The market was quiet with prices firm. Oleo is quoted at 21½¢.

Cottonseed Oil.

Trade was active and prices weak, with lard. Scattered liquidation was noted and commission houses were liberal sellers. Buying by shorts checked the decline.

Market closed steady. Sales, 41,500 bbls. Spot oil, \$16.95 bid. Crude, Southeast, \$15.33 nom. Closing quotations on futures: October, \$16.92@17.00; November, \$16.61@16.62; December, \$16.59@16.60; January, \$16.62@16.65; February, \$16.64@16.68; March, \$16.76@16.78; April, \$16.82@16.88; May, \$16.90@16.93.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, September 28.—Hogs strong, 15c. higher. Bulk of prices, \$18.90@19.55; light, \$18.40@19.60; mixed, \$18.40@19.70; rough heavy, \$18.40@19.60; Yorkers, \$19.20@19.40; pigs, \$14.50@18.30; cattle weak; beefs, \$7.25@17.75; cows and heifers, \$5.00@12.50 stocks and feeders, \$6.25@11.25. Calves, \$10@15.75; sheep strong; lambs, \$12.75@17.35; Western, \$9.25@12.50; native, \$8.90@11.50; yearlings, \$11.25@13.90.

Buffalo, September 28.—Hogs steady; on sale 1,920, at \$19.50@20.

Omaha, September 28.—Hogs higher, at \$18.75@19.50.

Kansas City, September 28.—Hogs higher, at \$18.10@19.45.

St. Joseph, September 28.—Hogs higher, at \$18.50@19.40.

Sioux City, September 28.—Hogs strong, at \$18.65@19.15.

Louisville, September 28.—Hogs steady, at \$18@19.

Indianapolis, September 28.—Hogs steady, at \$19.25@19.60.

Detroit, September 28.—Hogs steady, at \$18@19.10.

Cudahy, September 28.—Hogs higher, at \$18.40@19.70.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 22, 1917, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	11,144	12,400	20,748
Swift & Co.	10,352	7,400	19,036
Wilson & Co.	7,908	5,900	8,000
Morris & Co.	8,119	5,600	9,326
G. H. Hammond Co.	4,945	4,400	...
Anglo-American Provision Co.	1,497	5,000	...
Libby, McNeill & Libby	4,734
Boyd, Lunham & Co.	2,400	hogs; Roberts & Oake,	...
1,500 hogs; Independent Packing Co.,	2,600	hogs; Western Packing & Provision Co.,	3,600
hogs; Miller & Hart, 1,900 hogs; others,	6,300	hogs.	...

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	9,535	3,093	1,923
Fowler Packing Co.	2,068	...	492
Wilson & Co.	7,488	3,456	1,151
Swift & Co.	13,460	3,098	3,395
Cudahy Packing Co.	6,403	3,098	3,876
Morris & Co.	9,548	2,608	2,378
Others	1,420	212	7
Rice & Kirk, 46 cattle and 537 hogs; Wolf Pack-
ing Co., 70 cattle; Dold Packing Co., 359 hogs;
Blount, 7 cattle, 515 hogs and 199 sheep; John Mor-
rell & Co., 665 cattle; Independent Packing Co., 455
cattle; I. Meyer, 221 cattle; Dold Packing Co., 359
hogs.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	4,503	4,138	4,216
Swift & Co.	8,333	5,938	11,921
Cudahy Packing Co.	7,329	6,258	11,634
Armour & Co.	6,619	5,372	11,241
Swartz & Co.	1,692
J. W. Murphy	6,624
Lincoln Packing Co., 227 cattle; Kohrs Packing
Co., 114 hogs; John Morrell & Co., 9 cattle; South
Omaha Packing Co., 45 cattle.

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	8,095	3,694	3,330
Swift & Co.	9,301	1,701	3,296
Armour & Co.	8,595	2,215	2,721
East Side Packing Co.	92	1,102	...
St. Louis Dressed Beef Co.	3,544
Independent Packing Co.	581	2,026	...
Carondelet Packing Co.	28	96	...
American Packing Co.	21	376	...
Krey Packing Co.	31	769	...
Hell Packing Co.	...	693	...
Sartorius Provision Co.	31	146	...
J. H. Belz Provision Co.	...	449	...

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending September 22, 1917:

CATTLE.		
Chicago	60,351	...
Kansas City	50,710	...
Omaha	30,209	...
East St. Louis	30,756	...
Cudahy	735	...
South St. Paul	13,816	...
New York and Jersey City	9,904	...
Philadelphia	4,203	...
Oklahoma City	6,951	...

HOGS.		
Chicago	53,837	...
Kansas City	23,175	...
Omaha	19,957	...
East St. Louis	18,849	...
Cudahy	2,134	...
Cedar Rapids	5,325	...
Ottumwa	2,997	...
South St. Paul	9,627	...
New York and Jersey City	15,646	...
Philadelphia	4,451	...
Oklahoma City	8,171	...

SHEEP.		
Chicago	61,197	...
Kansas City	14,141	...
Omaha	36,488	...
East St. Louis	10,773	...
Cudahy	271	...
South St. Paul	4,019	...
New York and Jersey City	39,607	...
Philadelphia	6,078	...
Oklahoma City	113	...

RECEIPTS AT CENTERS

SATURDAY, SEPTEMBER 22, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	3,302	5,000
Kansas City	300	1,884	...
Omaha	300	2,532	2,400
St. Louis	1,900	6,208	800
St. Joseph	300	3,400	...
Sioux City	1,500	2,000	1,500
St. Paul	...	300	...
Oklahoma City	500	1,000	150
Fort Worth	2,000	600	200
Denver	276	156	17,952
Louisville	300	500	400
Portland, Ore.	134	4	547
Cudahy	...	200	...
Wichita	500	679	...
Indianapolis	300	5,000	...
Pittsburgh	...	1,500	500
Cincinnati	400	2,852	500
Buffalo	800	500	2,000
Cleveland	300	1,000	800
New York	525	2,228	1,838

MONDAY, SEPTEMBER 24, 1917.

Chicago	38,000	17,000	24,000
Kansas City	39,000	4,000	14,000
Omaha	24,000	2,000	35,000
St. Louis	15,300	6,000	2,500
St. Joseph	7,500	4,000	6,500
Sioux City	1,000	2,000	2,000
St. Paul	...	6,000	...
Oklahoma City	4,750	2,100	500
Fort Worth	14,000	5,000	3,000
Denver	4,112	352	20,490
Louisville	7,300	4,000	500
Detroit	...	580	...
Cudahy	...	200	...
Wichita	4,900	2,500	...
Indianapolis	900	4,000	...
Pittsburgh	3,300	4,500	4,000
Cincinnati	6,000	4,736	800
Buffalo	7,200	8,800	7,000
Cleveland	1,500	2,000	1,500
New York	4,230	5,850	4,850

TUESDAY, SEPTEMBER 25, 1917.

Chicago	14,000	9,568	26,000
Kansas City	30,000	8,570	10,000
Omaha	15,000	3,221	27,000
St. Louis	11,000	4,744	3,000
St. Joseph	3,500	3,000	4,500
Sioux City	1,800	3,000	2,500
St. Paul	...	2,000	...
Portland, Ore.	108	96	190
Milwaukee	...	1,151	...
Denver	2,200	1,400	22,000
Louisville	800	500	100
Cudahy	...	1,000	...
Wichita	...	2,520	...
Indianapolis	1,500	6,000	...
Pittsburgh	...	2,000	500
Cincinnati	400	2,026	100
Buffalo	1,200	1,600	2,600
Cleveland	2,000	1,000	...
New York	1,400	1,460	4,730

WEDNESDAY, SEPTEMBER 26, 1917.

Chicago	18,000	14,000	27,000
Kansas City	10,000	6,000	10,000
Omaha	...	5,000	...
St. Louis	6,000	4,000	1,800
St. Joseph	...	3,000	...
Sioux City	...	3,000	...
St. Paul	...	1,800	...
Milwaukee	...	1,807	...
Louisville	...	450	...
Detroit	...	2,970	...
Cudahy	...	300	...
Wichita	...	1,020	...
Indianapolis	...	6,000	...
Cincinnati	2,100	3,625	200
Buffalo	550	800	2,200
Cleveland	...	1,000	...
New York	250	3,460	3,600

THURSDAY, SEPTEMBER 27, 1917.

Chicago	8,000	7,000	16,000
Kansas City	4,000	4,000	10,000
Omaha	8,300	4,900	26,300
St. Louis	5,200	5,000	1,600
St. Joseph	3,600	4,500	4,000
Sioux City	2,000	3,000	...
St. Paul	...	2,000	...
Oklahoma City	2,000	1,400	...
Milwaukee	...	753	...
Louisville	...	1,000	...
Detroit	...	227	...
Cudahy	...	500	...
Wichita	...	1,058	...
Indianapolis	...	5,000	...
Cincinnati	2,100	2,707	400
Buffalo	200	1,200	2,000
Cleveland	...	1,000	...
New York	1,000	1,642	3,175

FRIDAY, SEPTEMBER 28, 1917.

Chicago	4,500	7,000	12,000
Kansas City	2,000	1,500	6,000
Omaha	2,100	200	8,500
St. Louis	1,800	5,000	500
St. Joseph	700	2,000	500
Sioux City	1,100	3,400	500
Fort Worth	8,000	2,500	500
St. Paul	2,400	1,650	1,000
Oklahoma City	1,800	900	300
Indianapolis	600	4,000	250
Denver	800	100	2,700

Watch Page 48 for Business Chances

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES are steady and active. A packer sold 2,000 September 45/55 lbs. light native cows at 27c. and 2,000 September heavy Texas steers at 28½c., which is an advance of over 1c. over last sales. There are also rumors afloat that branded cows sold at 23c. and Colorado steers at 27½c. A packer sold a car of August, September and July native bulls at 24c., said to be 2,500 in all. Another has refused this price for further business. A sale is also noted of 2,400 Colorado steers at 27½c. with no confirmation as yet on 27½c. business nor branded cow trade. A packer sold 35,000 December to date extreme light Texas steers at private terms. The killer says that the price realized is better than any yet sold at and it is thought that he probably received 22½c. Generally speaking, there is a better feeling noted in all packer hides. Native steers steady. Heavy native steers now held at 33½@34c. for business. Butt brands firm. Bids at 28c. are reported for late slaughter. Some sellers seem willing to book at that rate and business is expected. Colorados active. A sale is reported of 2,400 Colorado steers at 27½c. Some rumors of business at 27½c., but no confirmation as yet received. Texas steers active and higher. A packer sold 2,000 September heavy Texas steers at 28½c. A packer sold 35,000 extreme light Texas steers from December to date at private terms, said to be probably 22½c. Light Texas steers are held at 27c. now owing to the improvement shown in the other branded steers. Native cows steady and active. A packer sold 2,000 September 45/55 lbs. light native cows at 27c. Heavy native cows quoted at 30@32c. asked for business. Branded cows steady. There are rumors of business at 23c., but no confirmation. Native bulls active. A packer sold 2,500 July-August-September at 24c. Another refused this price for more. Branded bulls quiet and unchanged at 20@22c. asked as to points and salting.

COUNTRY HIDES strong. Recent trading in choice Ohio buffs was noted at 23c. f. o. b. and a car of extremes of summer quality recently moved at the same price. On an inquiry for summer buff seconds, 22c. was quoted by local sellers. All dealers ask 24c. for common county extremes as currently received. Tanners are looking around the market for all descriptions of hides, but do not care to purchase extremes except at no premium. The heavy end of the list is decidedly strong in tone and such hides are scarce. Production is likewise limited, as a light weight class of cattle is being slaughtered. There are still moderately ample stocks of old hides in the light end of the list around the country, main

lots being held in the outside sections. The situation in the outside markets is steady at 21c. recently paid delivered basis and up to 22c. delivered basis now asked. Heavy steers here quoted at 24@26c.; heavy cows and buffs at 22@23c. asked; extremes quoted at 23@25c. with the outside hard to get; branded cows quoted at 18@19c.; bulls at 19@20c., and glue hides at 15@17c. nominal.

CALFSKINS are active. There are a number of rumors afloat that a packer has been selling packer calfskins, but confirmation is still lacking. First salted local city calfskins sold at 33c. Outside city calfskins were also active and a sale was reported of a car at 30c. Country run of skins quoted at 27@28c. asked. Current packer calfskins are offered at 39c., with bids of 35c. declined for packer calfskin in salting from March forward. Sellers ask 37½c. Deacons quoted at \$1.70@1.72 and light calf at \$1.90@2.20. Kipskins were active during the past few days, especially for packer skins. A packer sold 50,000 March forward kipskins to an outside tanner at 29c. flat for natives, branded and overweights combined. This killer is figuring close to 31c. for regular native kips. Another packer sold 15,000 March forward kip at selected prices, but said to be private terms. Country run of skins are quoted at 25@27c. nominal; cities at 27½@30c. asked. Bids of 29c. are now being made for March forward kipskins and sellers usually ask 32½c.

LATER. It is reported that a big packer sold a car of August and September packer calfskins at 38c.

SHEEP PELTS are active. A packer sold Omaha shearlings at \$2.30 and another packer sold some River shearlings at \$2.28.

New York.

PACKER HIDES.—The market is firmer, and a better feeling is noted all around. It is understood that one uptown packer refused 24c. for late salting bulls, and a bid of 33½c. was refused for late native steers in the West. March, April and May native steers sold at 28c., and spready native steers sold around 32c. for July and August salting. Locally small packers are not inclined to offer futures. At outside points, 3,000 native steers, Sept. take-off, sold at 31½c.; 2,000 small packer cows sold at 25½c.

COUNTRY HIDES.—The market shows signs of more activity, although the volume of trading up to now has been small. Dealers are looking forward to a much more active and stronger market, and claim that more inquiries are being made than for some time past. Buyers and sellers continue far apart in most instances, in their ideas as to values. A car of buffs containing 25 per cent seconds sold in Boston at 22c., and sales of extremes were made at 22@23½c. Shippers are talking buffs at prices ranging from 21½@23c., according to lots from middle western sections and extremes are offered freely, and asking prices

range from 22@23½c., and some choice lots offered at 24c. Buyers' ideas generally are not much higher for extremes than for buffs, and very little inquiry is noted for the light weights, and some tanners will not pay as much for extremes as for the heavier weights. About 1,000 Ohio extremes, all short hair and free of grubs, offered here failed to attract attention. A few sales of western extremes were recently made at prices ranging from 22@22½c. Heavy cows are rather difficult to quote and western stock, short hair and free of grubs, is listed around 22c. Western heavy steers are firm and nominally quoted at 25@ to packers' activity. Western bulls are nominal at 20c. New York State and New England, etc., all weights are offered in car lots at prices ranging from 21½@22½c. Small lots are selling at 20@20½c. flat. Southerns are quiet. Northern southerns all weights are nominal at 21@22c. Middle southerns 20@20½c. and Far southerns at 18@19c.

CALFSKINS.—The market rules quiet and unchanged. New York cities are nominal at \$3.50@4.50@5.50 and buyers' ideas are quoted about 25c. under these quotations. Outside mixed cities and countries are quoted at \$2.75@3.75@4.50 last paid. Straight countries are quoted at \$2.25@3.25@4.25.

HORSE HIDES.—Firm. About 2,500 B. A. dry hides, winter hair, 7½ kilos are offered at \$4.25 c. & f. Phila. reports a sale of city hides at \$7.50.

DRY HIDES.—There is a decidedly firmer tone noted in this market and large holders of hides of the common varieties are strong in their views and are in more or less of a waiting mood expecting to soon realize prices at or near last rates obtained at general clean up of this market. Bogotas then sold at 43½c. for mts.; Puerto Cabellos at 43c. and Central Americans at 42½c. Most buyers' ideas are under these figures, but the strong holders of stocks are not willing to dispose of hides at prices realized lately for small lots of Bogotas, which sold at 35c. and Central Americans at 34c. Most buyers' ideas today are slightly in advance of these prices and undoubtedly sellers and buyers will soon get together and sales of consequence will go through. Antiequias are in some demand and strong inquiries are being made for these hides. It is undoubtedly understood that a bid of 37c. was declined for one lot. Sales are reported of Santo Domingos, consisting of 4@5,000 hides at 31c. for flints and 25c. for dry salted. Bolivians last sold at 35c., but holders' ideas are from 2@3c. higher for spot goods. Guatemalas are nominal at 35c. for cities and 34c. for countries. Flint Peruvians last sold at 37c. and are nominal at this price today. West Indies are nominal at 31c. and buyers' ideas are about 1c. under. Sales of Brazils have lately been made, but details are lacking. More inquiry is noted for Chinas. The River Plate market continues mixed and more or less nominal and unsettled owing to labor troubles and possible entry of that country into the war. B. A. hides, 10@11½ kilos, half hair and up, are offered at 37@38c. Cordoba hides 10@11 kilos, winter hair, are quoted at 39c.

WET SALTED HIDES.—Cables from the River Plate indicate more or less confusion in the market there, owing to domestic troubles, etc. A recent sale of Swift's Montevideo frigorifico steers was effected at 26½c. c. & f. La Blanca steers last sold at 27½c. and cows are quoted nominally at 25c. The spot market is firmer. About 1,000 Limas are offered at 23c. Recent sales of Havana regulars 40@45 lbs. were effected at 18@18½c. Holders are now talking up to 19c. Chilean hides last sold at 22½c. Brazilians are slow. Bahias last sold at 20c. No new trading is noted in Mexicans.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO SEPTEMBER 24, 1917.

	Beeves.	Calves.	lams.	Hogs.
New York	888	4,157	4,363	5,071
Jersey City	6,907	1,221	19,532	10,091
Central Union	2,109	796	15,712	454
Totals	9,904	6,174	39,607	15,646
Totals last week.	11,452	7,231	34,558	13,716

PACKING HOUSE ARCHITECTS & ENGINEERS

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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Live Stock Commission Co.)

Union Stock Yards, Chicago, Sept. 26.

The "booming" cattle trade has been checked, but in our opinion only temporarily, as the demand has been simply phenomenal. Liquidation was logical, in view of the fact that the recent elevation of the market put cattle values on the highest level in the history of the trade. Receipts on Monday totaled 42,377 head, including about 12,000 Westerns, and 5,000 cattle direct from other markets, where they are evidently selling well worth the money. A run of that size would almost be a record-breaker for December, when extra heavy receipts can always be expected, and it established a September record. Tuesday's run of 12,242 included about 7,000 Westerns, and 5,000 Westerns were figured in Wednesday's estimated receipts of 18,500 cattle, making approximately 73,000 cattle, including 24,000 Westerns, for the first three days of the week, as compared to 58,441 cattle for the same period a week ago. Real prime cattle have not suffered much, because they are extremely scarce, also light-fleshed steers with quality, such as command competition from both feeders and killers, are meeting with ready acceptance because the country has suddenly developed considerable desire for weighty, fleshy cattle for a short feed. But on the rank and file of the offerings the trade ruled anywhere from 25 to 75c. lower on Monday, showed a further decline on Wednesday, and is off anywhere from 50c. to \$1.50 per cwt. as compared to the high time in the market a week ago. Confidence in the future of the trade is not lacking, but a desire to "count the cash," combined with the almost prohibitive cost of feed is bound to result in a liberal market movement on every bulge in the trade, and it will probably be a week or two before the market has a chance to recover its equilibrium.

In butcher stuff lower prices are logical, because of the deluge of cattle at all markets. Canners show only 25c. decline, medium to good cows are off 50c. per cwt., and while choice yearling heifers show only 25c. decline, the good kinds are 50c. under a week ago, while the common, medium and pretty good kinds of heifers have suffered the full extent of the decline and are off 75c. per cwt. The bull trade is off 25¢@50c. per cwt., least loss being on bolognas, while most decline is shown on the beefy heavy and butcher bulls. The calf trade, because of an excessive supply, is 50c. lower for the week, and at the present time we are getting more of the heavy and medium-weight calves than we usually get at this time of the year, and they are naturally somewhat hard to move at the decline.

Slowly but surely the hog trade is advancing to a dizzy altitude, and unless the near future brings forth more hogs, which seems improbable, the market is likely to soon gain a momentum that will carry prices higher than the \$20 hogs of a month ago. Receipts are extremely meagre at all points and prices are 60¢@75c. higher than a week ago, with a decidedly narrower range in values. Choice butchers and prime heavy hogs are selling from \$19@19.25, top \$19.35; good fat packing grades \$18.60@18.90; good mixed \$18.50@18.75; plain grassy kinds \$18.25@18.50, and good shipping pigs from \$16.50@17.50. In most sections of the country there are plenty of pigs, and while there are some reports of sickness, yet generally speaking the new crop seems to be in a fairly healthy state, and mid-winter receipts are bound to be unusually heavy, and while the demand is phenomenal, we think the zenith of the market will likely be reached between now and the 15th of November.

Following the decline of the closing days of last week, the lamb trade continued to sag this week, Wednesday's range of quotations showing a decline of fully \$1.50 per cwt. on lambs as compared with one week ago, while sheep suitable for the killing trade range about 50c. lower. The demand for breeding ewes continues as strong as ever, and while the desirable grades of feeding lambs have held well

up to last week's quotations, the weighty, coarse kinds have sold from 50¢@75c. per cwt. lower. Receipts have been quite liberal since the opening of the week, and if they continue throughout another ten days, it seems reasonable to expect that feeding lambs will work a little lower. We quote: Natives, good to choice lambs, \$16.50@16.75; poor to medium, \$16@16.25; culls, \$12.50@13.50; good to choice ewes, \$11@11.25; poor to medium \$10@10.50; culls, \$6@7; good to choice breeding ewes, \$15@17; poor to medium, \$12@14; short-mouthed varieties, \$9@11. Westerns, good to choice lambs (killers), \$17@17.25; feeding lambs, \$17@18; feeding yearlings, \$13@13.75.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Sept. 25.

Cattle receipts today were 30,000 head, yesterday 42,000 cattle and 5,000 calves. Prices are 10¢@25c. lower today, following a similar decline yesterday. Hogs today 7,000, market 10¢@15c. higher, top \$19.25. Sheep and lambs today 10,000, market weak to lower.

Railroad deliveries were slow yesterday, and a good part of the receipts were not shown. This left a large accumulation on today's market, and the situation is all in buyers' favor. All other markets had extra heavy runs yesterday, Omaha and Ft. Worth breaking previous one day records, and the supply of cattle and calves combined at Kansas City, 47,177 head, never before equaled. Total receipts at the six leading markets was in excess of 140,000 head yesterday, and there is another good run at most points today. Sales are off 30 to 50 cents generally, some cases more. No doubt the break will stop the run, and thereby the decline in prices.

Hog supplies are more liberal today, though extra light at that. Prices are advancing regularly, under the influence of a demand that keeps well ahead of the supply. Local prices continue on the same level as Chicago or higher, best hogs \$19.25 here today, paid for choice heavy weights, medium weights at \$19.10. Light hogs have made gains on other grades recently and sold at \$19 today for best. The range on light weights is closing up, very few today under \$18.25, bulk of all sales at \$18.30@19.05. Pigs are fifty cents lower today at \$16@17. No relief from inadequate supplies is visible now.

In the sheep and lamb market feeder buyers have eased up a little in their buying, and as they are the main support of the market, prices declined 50 cents to \$1 from the best time a week ago, packers claiming their requirements are limited at this time. Receipts are moderate here, and show a heavy shortage from September last year. Best lambs to both feeder and killers are worth around \$17.75, breeding ewes up to \$17, feeding ewes \$10@12.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Sept. 26.

Receipts of cattle for the past ten days are the heaviest of the year, and for the week ending today they total something over 43,000 head, of which 4,000 were on the Southern side. On Monday of this week the total cattle receipts of the seven great Western markets were the heaviest in the history of the trade. Medium and common cattle comprised very much the larger end of our receipts, and the consequence was on this class of cattle a very sharp decline in prices; at this writing they are, perhaps, \$1 lower than a week ago. On strictly good cattle, of which we have received a few, the market still holds to a steady basis; in fact, last week our market's record price was established on heavy beeves when a string sold at \$17.50. We had a number of other sales around the \$16 mark. These cattle would bring just as much today and would find

ready sale. The bulk of the fair grades sold from \$10@11.50, with a spread of \$9@10 catching the medium kinds; light steers range from \$7.50@8.75; the bulk of our best killers, those in between the choice to prime kinds and the fair kinds, are selling from \$12@13.50. Kansas and Oklahoma offerings are generous, and they are ranging from \$9.50@11.45. The general run of our butcher stock is about the commonest of the season, and they have broken badly in price. It is safe to say that they are \$1.50@1.75 lower than the high time of last week. The bulk of the offerings sold in a spread of \$7@9, with the medium to fair grades selling at \$9.50@11.50. As in beef cattle, choice to prime yearlings and heifers are holding to a steady basis and would sell at about the same prices as they have been for the past two weeks, were they in the offerings.

Hog receipts for the week are just a little under 23,000, and the supply is far from adequate. There being so few hogs on sale, the demand is naturally keen and the market is active. At this writing we are 60¢@75c. higher than a week ago, and the tendency is towards a still higher basis. The quality of the hogs is fair, with a very few good to choice hogs on sale. Today's quotations are: Mixed and butchers, \$18.75@19.40; good heavy, \$19.25@19.40; rough, \$17.75@18.25; lights, \$18.75@19.20; pigs, \$15.50@18.25; bulk, \$18.75@19.40.

Sheep receipts for the week are right at 13,000. As for several months past there is a keen demand for finished aged stock, and the consequence has been steady prices and an active market in these grades. There is little, or no change noted in the quotations. Lambs on the contrary have experienced a sharp decline. Good lambs, that a week ago had no trouble in selling at \$18.50, are today bringing \$16.85. This indicates a decline of \$1.65 per cwt. Our receipts being light clearances are good regardless of a decline in the market. We never have holdovers in the sheep house.

OMAHA

(Special Letter to The National Provisioner.)

So. Omaha, Neb., Sept. 25.

Cattle receipts have been running pretty heavy of late, 52,500 head last week and over 40,000 head for only two days this week. Fully 95 per cent. of the arrivals are Western rangers and hardly enough corn-fed steers are coming to afford an idea of prices. Prime corn-feds would undoubtedly sell at \$15@17, but fair to good grades are going at \$12@14 and the common to fair warmed up and short fed steers are bringing anywhere from \$7@11. Interest centers chiefly in the Western range cattle and there was a very satisfactory trade last week, but packers and feeder buyers taking hold freely and prices being about as high as at any time during the season. This week's excessive receipts have tended to weaken the market very materially, however, and prices have declined fully 25¢@50c. in the two days. This applies to beef steers, butchers' stock and stockers and feeders. Choice heavy steers are selling to both packers and feeder buyers at from \$10@14.50, but fair to good grades are going at \$8.75@10, the common to fair kinds bringing from \$7.50@8.50 and on down. Cows and heifers are selling at a range of \$5@9, the bulk of the fair to good butcher stock around \$6.75@8. Veal calves are unevenly lower at \$8@12, and grass bulls are unevenly lower at around \$6@7.

The run of hogs has been of very moderate proportions, only 25,000 last week, and with packers taking hold freely and keen competition from shippers the market has been active and the trend of values higher. All the buyers are favoring the desirable light and handy weight hogs and paying a premium for them, while all are fighting shy of the rough heavy loads as well as the inferior underweight stuff. The 4,500 hogs here today sold 10¢@20c. higher, best light weights bringing \$19 as against \$18.45 last Tuesday, and the

(Continued on page 32.)

ICE AND REFRIGERATION

NEW CORPORATIONS.

Pettyville, W. Va.—S. N. Goff, Edgar M. Utterback, E. K. Ahrendt and others, all of Charleston, W. Va., have incorporated the Pleasant Valley Dairy Co., with a capital stock of \$5,000.

Knoxville, Tenn.—J. P. Roddy, R. H. Galaher and others have incorporated the Knoxville Ice & Cold Storage Co., with a capital stock of \$70,000. The plant of the East Tennessee Brewing Company has been purchased and will be remodeled. Equipment for cold storage and for the manufacture of ice will be installed.

ICE NOTES.

Orofino, Idaho.—Luttrop Bros. are increasing their cold storage capacity.

Milledgeville, Ga.—An ice plant to cost \$25,000 will be built by J. H. Ennis.

Blytheville, Ark.—An ice plant will be installed at this point by F. Johns of Luxora, Ark.

Turlock, Cal.—Fire of unknown origin destroyed the plant and machinery of the Denair Creamery.

Dallas, Tex.—A concrete building to cost \$25,000 will be erected by the Electrified Water & Ice Co.

Picher, Okla.—The capital stock of the Central Ice & Water Co. has been increased from \$16,500 to \$22,000.

Malvern, Ark.—The erection of a flour and feed mill is being promoted by the Malvern Ice Co. and the Chamber of Commerce.

Guymon, Okla.—It is reported that contract has been let by Mr. McBratney for the establishment of an ice-making plant with an 8-ton capacity.

New Orleans, La.—Plans have been prepared for the erection of an ice cream plant at 1326-30 Baronne street for the New Orleans Ice Cream Co.

Sherman, Texas.—Contract has been let for the erection of an addition to the cold storage plant of the Sherman Ice Co. This will be three stories, 61 x 101 ft., and have 126,000 cu. ft. capacity.

Mullens, W. Va.—A building will be erected by the Magic Coal, Ice & Bottling Corp., and ice machinery of 30 tons daily capacity will be installed in connection with the manufacturing of ice cream, etc.

Ashdown, Ark.—The Ashdown Ice, Light & Power Company's plant has been purchased by M. B. Morgan of Little Rock, Ark. This plant will be remodeled and the daily capacity increased to 15 tons.

Grand Forks, No. Dak.—Arrangements have been made for the construction of a new cold storage plant for Swift & Company, to be situated on Fifth Street near the Great Northern Railroad Yards. The main building will be 42 x 56 ft., two stories, brick construction.

COLD STORAGE IN ILLINOIS.

At the last session of the Illinois legislature a cold storage act for the licensing and regulating of warehouses was passed. The act applies to all warehouses that store "fresh meat and meat products, all fish, game, poultry, eggs and butter for a period of 30 days or more at a temperature of 45 degs. F. or lower." The Department of Agriculture, Division of Foods and Dairies, will enforce this law. For the purpose of conferring with those interested regarding details of enforcement, a meeting was called for last Friday in Chicago.

MOBILIZING THE FISH TRADE.

Wholesale fish distributors from all parts of the country began a drive for the mobilization and speeding up of their industry by meeting the officials of the United States Food Administration in conference at Washington on Monday. Plans were discussed for increasing the fish production of the country, which is necessary in order to afford a substitute for the meat that must be released for shipment to the Allies and the American army in Europe.

Delegates were in attendance from the Pacific Coast, Kansas City, St. Louis, Chicago, Great Lake ports, Gloucester, Portland, Boston, New York, Philadelphia, Norfolk, Savannah, Miami and Pensacola. They were addressed by Food Administrator Hoover, Dr. H. M. Smith, chief of the Bureau of Fisheries, and M. L. Requa of the Food Administration. Kenneth Fowler, Director of the Fresh and Frozen Fish Section of the Food Administration, who presided, said:

"We realize that the nation is making sudden and extreme demands on an industry which is perhaps less highly organized than any of the other perishable lines, and that we are asking a big work to be accomplished quickly by a host of far-separated and relatively small producing and distributing units."

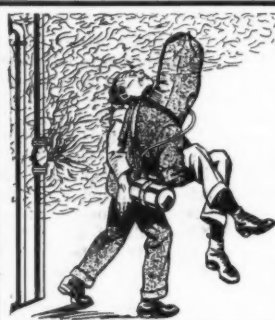
A rapid survey of producing conditions in various fishing districts to obtain working data for the conference has been made by committees under direction of the Food Administration. The catch this season has been below the average, because many vessels have been requisitioned for war purposes, captains and trap operators have gone into the Naval Reserve, and fishermen have been drafted. Leaders in the industry are hopeful, despite adverse conditions, of greatly increasing the catch during the coming months. This they purpose to do by bringing vessels back into service, augmenting the tilefish and small inshore trawler fleets, etc.

OMAHA LIVESTOCK MARKET.

(Continued from page 31.)

bulk of the trading being around \$18.30@18.60, as against \$17.45@17.70 one week ago.

Sheep and lambs have been coming rather freely of late and the way it looks now the month's receipts will be as heavy as a year ago. There were 160,000 head here last week, and the feeder buyers took fully 75 per cent. of them. Packers have been decidedly bearish and values for killing grades are 75c.@\$1 lower than a week ago. Even the feeder grades are 50c. off and the general trade is showing many signs of weakness despite the recent sharp break. Fat lambs are selling at \$16.50@17; feeder lambs \$15.50@17.75. Yearlings, \$12@13; wethers, \$11@12.25, and ewes \$10@11.



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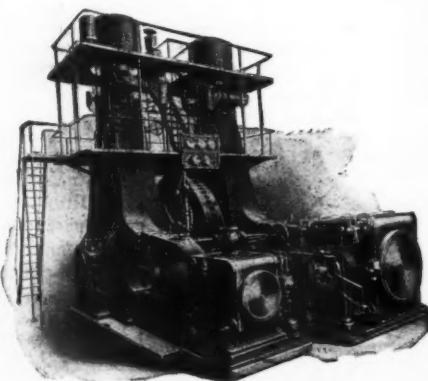
enables the wearer to enter the fumes instantly and safely for repairing leaks or to rescue a fellow workman.

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Our Outstanding Stocks are
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YORK REFRIGERATING EQUIPMENT.

The York Manufacturing Company, York, Pa., reports the following recent installations of refrigerating machinery and equipment:

Cyclops Iron Works, San Francisco, Cal.; one 2-ton vertical single-acting, enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high-pressure side complete.

R. H. Parson, Medford, Wash.; one 8-ton vertical single-acting, belt-driven, enclosed type refrigerating machine and high-pressure side complete.

Frank R. Mulkey, Deming, N. M.; one 4-ton vertical single-acting, belt-driven, enclosed type refrigerating machine and high-pressure side complete.

El Paso Ice & Refrigerating Company, El Paso, Tex.; one 250-ton vertical single-acting refrigerating machine, direct connected to a cross compound Poppet-Corliss valve engine.

Gaukler & Stewart, ice, Pontiac, Mich.; one 35-ton vertical single-acting, belt-driven, high-speed enclosed type refrigerating machine, together with motor for driving same, and condensing side, also a 20-ton raw water flooded freezing system and 1,250 feet of 2-inch direct expansion piping for ice storage rooms.

Royal Oak Ice & Produce Company, Royal Oak, Mich.; one 35-ton vertical single-acting, belt-driven, high-speed enclosed type refrigerating machine, together with motor for driving same, and condensing side, also a 15-ton raw water flooded freezing system and 2,300 feet of 2-inch direct expansion piping for ice storage.

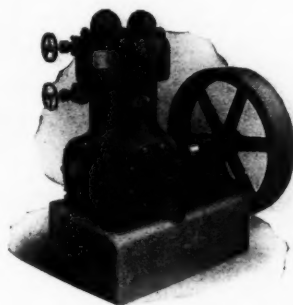
Beatrice Creamery Company, Detroit, Mich.; one 185-ton and one 125-ton duplex horizontal double-acting, belt-driven machines and condensing side, also a refrigerating system, including 10 double pipe brine coolers, each 18 feet 2 inches long, 12 pipes high, made of 2-inch and 3-inch pipe, and 100,000 feet of 2-inch direct expansion piping.

Consumers Ice Company, Greenville, Miss.; one 35-ton vertical single-acting, belt-driven refrigerating machine and condensing side, including three "Shipley" flooded atmospheric ammonia condensers, also a 20-ton York improved raw water flooded freezing system and 1,000 feet of 1 1/4-inch brine piping for ice storage.

Carrier Engineering Corporation, New York, N. Y.; one 35-ton vertical single-acting, belt-driven refrigerating machine and condensing side complete. This installation was made for the Common Sense Gum Co. of Newport, R. I., and will be used for air conditioning.

Jesse H. Kirk, ice manufacturer, Coatesville, Pa.; one 50-ton vertical single-acting, belt-driven high-speed enclosed type refrigerating machine and condensing side; also a 25-ton raw water flooded freezing system complete.

George E. Browne & Sons, Eldorado, Kan.;

WATCH PAGE 48 FOR BARGAINS**MECHANICAL REFRIGERATION**

is essential to success in many lines of business, and YORK Products have played an important part in the development and expansion of these lines over the entire field.

We not only design and make a Refrigerating Plant suited to the needs of our customers, but all the details are handled by our own Organization, which assures the best service possible.

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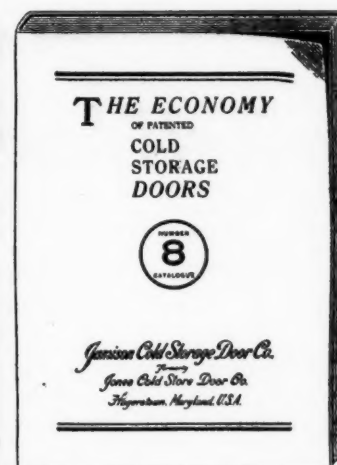
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one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Riggs-Distler & Stringer, Inc., Baltimore, Md.; one 22-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and condensing side, including two "Shipley" flooded atmospheric ammonia condensers; also a 10-ton flooded freezing system, 10-ton distilling system, 100 h. p. boiler system, and 600 feet of 2-in. direct expansion piping for meat and ice storage rooms. This installation was made in the United States Marine Corps Barracks, Port Royal, S. C.

E. I. Du Pont de Nemours & Co., Wilmington, Del.; one 75-ton vertical single-acting refrigerating machine, direct connected to Corliass valve engine, and condensing side, including 6 "Shipley" flooded atmospheric ammonia condensers. This installation was made in their Haskell (N. J.) plant.

E. I. Du Pont de Nemours & Co., Wilmington, Del.; one 75-ton vertical single-acting refrigerating machine, direct connected to a Corliass valve engine and condensing side complete. This installation was made in their Parlin (N. J.) plant.

Frye & Company, Inc., wholesale and retail meats, Seattle, Wash.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. We installed a 6-ton machine of the same type the early part of this season for these parties.

Crystal & Gold Nugget Butter Co., San Jose, Cal.; a quarter-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Emerich Candy Co., confectioners, Buffalo, N. Y.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Arlington Cafeteria, Stockton, Cal.; one 2-ton vertical single-acting, belt-driven en-

closed type refrigerating machine and high-pressure side complete.

Winslow-Griffin Co., Mobridge, S. D.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

S. Faith & Co., Philadelphia, Pa.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. This installation was made in the United States Post Office, in New Haven, Conn.

Central Service Co., ice manufacturers, El Campo, Tex.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Houston Ice Cream Co., Houston, Tex.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Crystal Ice Co., Ltd., Beaumont, Tex.; one 20-ton and two 12-ton vertical single-acting, belt-driven enclosed type refrigerating machines and condensing side complete; also a 20-ton raw water flooded freezing system.

Fuerst & Kramer Candy Co., confectioners, New Orleans, La.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Wm. Schaefer, meat market, Santa Paula, Cal.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

George A. Smith, meats, Corcoran, Cal.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Santa Barbara Packing Co., Santa Barbara, Cal.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

The Maple Store Co., Broadman, Pa.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Philip Baron, butcher, Houtzdale, Pa.; a one-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

W. J. Hukill, Brilliant, Ohio; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Dankworth Bros., Bellaire, Ohio; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Ye Tavern, Le Roy, Ohio; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

MacDiarmid Candy Co., Cleveland, Ohio; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Kiskiminetas Supply Co., Hillside, Pa.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

El Reno Wholesale Grocer Co., El Reno, Okla.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Coca Cola Bottling Co., St. Louis, Mo.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Royal Dairy, Seattle, Wash.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

University of California, Chemistry Building, Berkley, Cal.; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

New Almaden Stores, Inc., commissary, New Almaden, Cal.; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

R. E. Winchester, meats, Lakeview, Ore.; a 1-ton vertical single-acting, belt-driven en-

FOR PURCHASING DEPARTMENTS

CHEMICAL INDUSTRIES EXHIBITION.

The third National Exposition of Chemical Industries, held at the Grand Central Palace during the week of September 24 to 29, was very successful and interesting, as the big crowds afternoons and evenings indicated. The three huge floors were crowded with exhibitors and a big business was done, with good prospects for much more in the near future.

Among the exhibitors were the American LaFrance Fire Engine Company, Inc., with a line of their famous oxygen breathing apparatus, helmets, face and head protectors, respirators, goggles, and their famous National Ammonia Helmet, which has been approved by the New York Fire Department for use in refrigerating and similar plants. Some of the installations are for the United States Navy, Standard Oil Company, Texas Oil Company, Royal Mail Steamship Company, American Synthetic Dyes, Inc., Columbia University, Edison Chemical Company, Virginia Carolina Chemical Company and many others of equal importance.

The Swenson Evaporator Company's booth, in charge of F. M. De Beers, had many interested visitors. Swenson evaporators are in such general use that a technical exhibit was unnecessary. The big tank that did the rendering for Jonah's whale was a clever bit of advertising, and judging from the warmth which exuded from the glowing fire under the melting pot, poor Mr. Whale never had a chance.

The Crandall Pettee Company had their largest-sized portable reel gas oven working in full blast, with that human dynamo, Mr. Delaney, very much in evidence. With coat off and sleeves rolled up, he was explaining and demonstrating to numbers of interested listeners the merits of his reel oven, which is so well known to the packinghouse trade. This oven is not built like other gas ovens, and burns either artificial or natural gas. Any degree of heat is quickly obtained. It bakes bread, cake or meat loaves, and everything for a delicatessen business equally well; there is no waste of fuel between batches, and it does not affect the temperature of the room. A boy can run it as well as a skilled mechanic. Many of the big packers are using these ovens, with constant repeat orders.

The General Electric Company had a big crowd at its booths, much interested in the widely diversified display, which was very interesting and instructive.

closed type refrigerating machine and high-pressure side complete.

Malley Brothers, Livermore, Cal.; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

C. H. Dunn, restaurant, Sacramento, Cal.; a 1-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Danish Dairy & Creamery Co., Bakersfield, Cal.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

N. N. Coffman, Palm Springs, Cal.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Tallassee Power Co., commissary, Badin,

N. C.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side, also a double-pipe counter-current brine cooler, and framework and covers for a small freezing tank.

Christ Swanholm, Windom, Minn., meats; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

L. A. Rider, ice cream, Chillicothe, Ill.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Dickinson Grocery Co., Dickinson, N. D.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Columbus Club, Columbus, Ohio.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Casper Mercantile Co., general store, Casper, Wyo.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Highgrade Petroleum & Gasoline Co., Avant, Okla.; one 15-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete for chilling casinghead gas.

Detroit Refrigerating Co., Detroit, Mich.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Alamo Manufacturing Co., Brownwood, Tex.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Seneca Hotel, Columbus, Ohio.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Peterson Biddick Co., Wadena, Minn.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Norwood Snappsburg Creamery Co., Norwood, Minn.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Farmers' Creamery & Produce Co., Guthrie Center, Iowa; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

U. S. Ball Bearing Co., Chicago, Ill.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete; also a 25-ton shell and tube brine cooler for tempering steel.

Houston Sanitary Dairy Co., Houston, Tex.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

The V. Kemendo Co., produce, Waco, Tex.; one 4-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Chester N. Ewing, meat market, Augusta, Kan.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

J. Black & Co., confectionery and restaurant, Pittsburgh, Pa.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete. We installed a 2-ton machine of the same type for these parties about a year ago.

General Underwriters Co., Detroit, Mich.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Natches Cold Storage Co., Gleede, Wash.; one 25-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Henry Frazer Harris, Chestnut Hill, Pa.; two half-ton vertical single-acting, belt-driven enclosed type refrigerating machines and high-pressure side complete. One of these machines is installed in Mr. Harris' residence and the other in his barn; both are used for general refrigeration and ice.

General Chemical Co., Undercliff, N. J.; two 20-ton vertical single-acting, belt-driven enclosed type refrigerating machines and high-pressure side complete.

Bradley-Dillon Co., butter and eggs, New Haven, Conn.; two 12-ton vertical single-acting, belt-driven enclosed type refrigerating machines and high-pressure side complete.

Southwestern State Normal School, California, Pa.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

A. Hollander & Sons, fur storage, Newark, N. J.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

New York Times Annex, New York, N. Y.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Steamship "Harburg," New York, N. Y.; one 2-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high-pressure side complete.

Steamship "Adamstrum," New York, N. Y.; one 2-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high-pressure side complete.

Steamship "Portonia," New York, N. Y.; one 2-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high-pressure side complete.

Tallassee Falls Manufacturing Co., Tallassee, Ala.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Diamond Restaurant, Providence, R. I.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Atlanta, Coca Cola Bottling Co., Atlanta, Ga.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Columbia Coca Cola Bottling Co., Columbia, S. C.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Macon Coca Cola Bottling Co., Macon, Ga.; one 8-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Wheatfield Farms Association, North Tonawanda, N. Y.; one 2-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Coca Cola Bottling Works, Petersburg, Va.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Coca Cola Bottling Works, Roanoke, Va.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Coca Cola Bottling Works, Richmond, Va.; one 6-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Bowman Brothers, Inc., Petersburg, Va.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Mathieson Alkali Works, Saltville, Va.; one 12-ton vertical single-acting, belt-driven enclosed type refrigerating machine and high-pressure side complete.

Anchor Brewing Co., Brackenridge, Pa.; three flask type exhaust steam condensers.

John D. Holstein, New York, N. Y., for whom we recently installed a 6-ton enclosed type machine, one 20 in. x 5 ft. 4 in. vertical shell and coil brine cooler.

Carolina Gas and Electric Co., Florence, S. C.; one 9 in. x 18 in. x 15 in. York aqua ammonia pump, and two double-pipe ammonia heat exchangers, made of 2-in. and 3-in. pipe.

Erie County Milk Association, Erie, Pa.; one 30 in. x 8 ft. vertical ammonia drier-cooler-purifier.

Chicago Section

Getting ready for the packer's convention? We are. How about you?

Board of Trade memberships are selling around \$5,000 net to the buyer.

Russia seems to shy at everything now that the blinders are off. No wonder!

How much more rope (and especially considering the price of hemp) is La Follette to be allowed?

Simply because a packer knows and minds his own business does it constitute an offense against society?

Otto Kahn spilled something in re the war well worth reading, and more especially considering the spieler.

Chicago hotel elevators are puffekly safe. Hawkinson and McCarthy tried 'em out last week. Both on at once.

Roosevelt is concededly some politician, but never a skulking, unpatriotic one, like some everybody knows now.

That little Jap diplomat now in Washington must feel to Hobson something like what a sand-burr would be in his undershirt.

Albert B. Reiss, crack casing salesman for Wilson & Company, is about to take unto himself a wife, a San Francisco young lady. Very good, Albert!

The season is coming around apace when "Billy" Mason will start out to free Ireland some more. It ain't nearly as good bait as it used to be, however.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, September 22, 1917, averaged 13.78 cents per pound for domestic beef.

"Woodrow Wilson," says the Cellar Boss, "is not only a far superior scholar and diplomat than is William Hohenzollern, but he is a better poker player!"

Even traitors and spies appreciate the political power of our Farmers' Alliance, but to us Americans this war ain't politics. We are in it to protect our very existence, and

the sooner everyone living in this country gets this idea and acts accordingly the better.

WORLD FACES A SCARCITY OF MEATS. Provision Situation as It Appears After a Study of Facts and Figures.

(Special Letter to The National Provisioner from W. G. Press & Co.)

Chicago, September 26, 1917.—The world is facing a scarcity in meats, and the problem of today is not one of prices, but of production. The Government report on hogs in the country September 1 showed there were 5,427,000 less than one year ago and 8,038,000 less than two years ago. Figuring about 160 lbs. of dressed meat to the hog, this gives about 860,000,000 lbs. less hog meat available than a year ago, and about 1,280,000,000 lbs. less than two years ago.

The Government Bureau of Markets reports that 51 markets of the country received for the first eight months of this year 24,326,038 hogs, 2,676,490 less than received in the corresponding eight months of 1916. Figuring about 161 lbs. of dressed meat to the hog would equal 3,916,492,118 lbs. of meats. This will give a fair idea of what hog products were available in pounds during the first eight months of 1917.

It almost staggers one's imagination to stop to figure what the future requirements in meats will be. The average yearly exports of meats for three years prior to the war were 2,574,632 lbs. of fresh pork, 377,667,667 lbs. of hams and bacon. The exports for the year ending June 30, 1917, were 50,429,275 lbs. of fresh pork and 933,811,642 lbs. of hams and bacon. The average annual shipments of all kinds of meats for the three years preceding the war were 486,837,839 lbs. For the year ending June 30, 1916, the exports of meats totaled 1,323,779,731 lbs. and for the year ending June 30, 1917, the exports of hog products alone totaled 1,499,476,444 lbs.

Undoubtedly, prior to our entry into the war, considerable of our exports found their way into Germany and Austria through neutral countries, such as Sweden, Holland, Denmark, Norway and Switzerland. Our Government may be relied upon to see that the Central powers get nothing from now on, but our Allies must be supplied with meats and the United States must furnish it. Our own Government will be a big buyer of meats to feed the large army we must raise. Our domestic consumption will be up to the limit,

because, owing to the industrial conditions prevailing, labor will be employed to its fullest capacity and the workingman will not only have the appetite, but also the pocket-book with which to gratify it.

With these facts before us, it is impossible to arrive at any other conclusion than that there will be for the coming twelve months a keen demand for every pound of meat this country can produce, and if we would sell the neutral countries all they would buy, there would be a demand for more than we could possibly produce. Therefore we are forced to the conclusion that meats and hog products of all kinds will rule very high in price for a long time to come.

The cash pork trade is good. Hams and picnics have advanced from 1c. to 2c. a pound in the last two weeks. There is very little side meats left. Pork strips were bringing 22c. a pound last week, and a lot of barrel pork was stripped. This good demand for pork stripped has put the future pork market to new record levels and \$50 pork is freely talked. It is reported ribs are being converted, and we expect a small supply of hog products on October 1, when the monthly report of stocks on hand is published.

Hogs are 25c. higher today than yesterday, with \$19.25 top, and if there be not some improvement in the receipts, \$20 hogs will again make their appearance. The receipts of cattle this week are very heavy. In seven markets for the first two days this week the receipts were 233,000, just about 100,000 more than received in the corresponding days last year. There are very few good cattle coming to market, the receipts being made up mostly of lower grade grass cattle, and a good proportion of these will go back to the country to feed. The market is about \$1 lower for common grade cattle than last week. Good cattle are about the same as last week, \$17.80 being paid on Monday, 10c. lower than the previous record price.

It does not seem as if we are to have much of a break in livestock. The grass cattle will stop coming in six or eight weeks, and we will then be on a corn-fed cattle basis, which will mean higher prices. Hogs may sell as low as 15@16c. this winter, but that is all the decline we expect. Ribs may sell close to 30c. and lard much above 25c. Caution should be used in buying provisions, but we advise the buying side on every good break.

THE STADLER ENGINEERING CO.
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Specialists in Abattoirs, Packing Houses, Garbage Reduction Plants and Cold Storage Warehouses.
Chas. Stadler, Chief Engr. For 12 years chief supervisor with Sulzberger & Sons Co. (Wilson & Co.).
Room 943, Webster Building, Chicago, Ill.

LEON DASHEW
Counselor At Law
320 Broadway, New York
Phones: Worth 2014-5.

References:
Armour and Company Joseph Stern & Sons,
The Cudahy Packing Inc.
Co. Manhattan Veal &
Rosebrock Butter & Mutton Co.
Egg Co., Inc.
New York Butchers United Dressed Beef
Dressed Meat Co. Co.

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Less power and less coal = less expense.

Better refrigeration and more satisfaction = greater efficiency.

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Chicago, Union Stock Yards

OMAHA PACKING COMPANY

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UNDERWOOD HAMS and **BREAKFAST BACON** are given a very mild sugar cure and are of delicious flavor.

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Established 1877

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John Agar Co.

Union Stock Yards CHICAGO, ILL.

Packers and Commission Slaughterers

Beef, Pork and Mutton

Members of the American Meat
Packers' Association.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Sept. 17.....	26,864	2,461	17,216	22,128
Tuesday, Sept. 18.....	10,292	2,582	8,765	17,895
Wednesday, Sept. 19.....	21,285	3,069	14,692	17,300
Thursday, Sept. 20.....	8,352	1,738	9,357	16,635
Friday, Sept. 21.....	6,888	673	5,718	14,517
Saturday, Sept. 22.....	5,631	76	3,362	3,244
Total last week.....	79,312	10,629	59,050	91,779
Previous week.....	70,571	9,747	66,761	84,859
Cor. week, 1916.....	70,641	7,598	114,190	122,618
Cor. week, 1915.....	49,704	6,120	74,544	89,324

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Sept. 17.....	4,027	327	1,853	5,244
Tuesday, Sept. 18.....	3,585	132	480	8,785
Wednesday, Sept. 19.....	4,620	211	672	5,894
Thursday, Sept. 20.....	4,065	130	793	5,552
Friday, Sept. 21.....	2,221	127	1,241	4,468
Saturday, Sept. 22.....	413	...	144	639
Total last week.....	18,931	927	5,213	30,582
Previous week.....	19,006	804	7,788	30,122
Cor. week, 1916.....	17,658	739	6,621	29,924
Cor. week, 1915.....	8,402	663	20,814	11,568

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Sept. 24, 1917.....	2,041,171	5,197,000	2,385,675
Same period, 1916.....	1,762,717	6,110,081	2,839,935
Combined receipts of hogs at eleven points:			
Week ending Sept. 24, 1917.....		258,000	
Previous week.....		261,000	
Cor. week, 1916.....		385,000	
Cor. week, 1915.....		259,000	
Total year to date.....		18,843,000	
Same period, 1916.....		21,376,000	
Same period, 1915.....		18,809,000	

Receipts at seven points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City, St. Paul) as follows:

	Cattle.	Hogs.	Sheep.
Week to Sept. 24, 1917.....	313,000	187,000	342,000
Previous week.....	241,000	187,000	285,000
Same period, 1916.....	301,000	289,000	416,000
Same period, 1915.....	214,000	183,000	423,000

Combined receipts at seven markets for 1917 to Sept. 24, 1917, and the same period a year ago:

	1917.	1916.
Cattle.....	6,951,000	5,787,000
Hogs.....	13,479,000	17,191,000
Sheep.....	6,474,000	7,346,000

CHICAGO PACKERS HOG SLAUGHTER.

Armour & Co.....	12,400
Anglo-American.....	5,000
Swift & Co.....	7,400
Hammond Co.....	4,400
Morris & Co.....	5,600
Wilson & Co.....	5,900
Royd-Lunham.....	2,400
Western Packing Co.....	3,600
Roberts & Oake.....	1,500
Miller & Hart.....	1,900
Independent Packing Co.....	2,600
Brennan Packing Co.....	...
Others.....	6,300
Totals.....	59,000
Total last week.....	62,700
Total corresponding week, 1916.....	110,000
Total corresponding week, 1915.....	55,600

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$13.50	\$18.15	\$11.50	\$18.00
Previous week.....	13.30	18.10	11.35	17.75
Cor. week, 1916.....	9.30	10.55	7.85	10.60
Cor. week, 1915.....	9.00	7.25	5.80	8.60
Cor. week, 1914.....	9.40	8.55	5.15	7.60
Cor. week, 1913.....	8.65	8.50	4.25	6.90
Cor. week, 1912.....	7.95	8.25	4.60	6.90
Cor. week, 1911.....	6.85	6.50	3.90	5.60

*Record.

CATTLE.

Good to choice steers.....	\$14.00@17.80
Yearlings, good to choice.....	11.50@17.40
Range steers.....	9.50@14.50
Stockers and feeders.....	8.00@9.40
Good to choice cows.....	8.00@10.15
Good to choice heifers.....	9.00@10.50
Fair to good cows.....	6.75@7.25
Canners.....	5.00@5.65
Butchers.....	4.40@5.25
Holstein bulls.....	6.50@7.25
Butcher bulls.....	7.25@10.00
Heavy calves.....	7.50@12.00
Good to prime calves.....	12.00@16.00

HOGS.

Prime light butchers.....	\$18.50@18.80
Fair to fancy light.....	17.90@18.65
Medium wt. butchers, 200-250 lbs.....	18.60@18.95
Heavy butchers, 240-400 lbs.....	18.70@19.00
Choice heavy packing.....	18.10@18.50
Rough heavy packing.....	17.35@18.10
Pigs, fair to good.....	13.50@17.25
Stags (subject to 70 lbs. dockage).....	18.00@19.25

SHEEP.

Good to choice wethers.....	\$10.00@12.25
Good to choice ewes.....	9.00@11.25
Yearlings.....	12.50@14.50
Western lambs, good to choice.....	17.00@17.75
Native lambs, good to choice.....	16.75@17.25
Feeding lambs.....	17.50@18.15

CHICAGO PROVISION MARKETS

Range of Prices.

SATURDAY, SEPTEMBER 22, 1917.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
September.....	\$.....	\$.....	\$.....	\$44.05
October.....	43.65	44.00	43.60	44.00
January.....	44.40	45.30	44.40	44.50
LARD—(Per 100 lbs.)—				
September.....	24.20	24.22	24.20	24.22
October.....	23.97	24.07	23.92	24.07
January.....	23.00	23.10	22.97	23.10
RIBS—(Boxed, 25c. more than loose)—				
September.....	25.57	25.57	25.50	25.87
October.....	25.45	25.77	25.27	25.87
January.....	23.95	23.62	23.90	23.62

MONDAY, SEPTEMBER 24, 1917.

PORK—(Per bbl.)—				
September.....	43.80	44.50	43.80	44.80
October.....	44.00	44.80	44.00	44.80
January.....	45.30	45.65	45.25	45.65
LARD—(Per 100 lbs.)—				
September.....	24.32	24.70	24.30	24.70
October.....	24.10	24.70	24.10	24.70
January.....	23.15	23.70	23.12	23.70
RIBS—(Boxed, 25c. more than loose)—				
September.....	25.92	26.00	25.32	26.00
October.....	25.65	25.90	25.65	25.90
January.....	23.65	23.87	23.45	23.85

TUESDAY, SEPTEMBER 25, 1917.

PORK—(Per bbl.)—				
September.....	44.85	45.50	44.85	45.47
October.....	44.85	45.47	44.80	45.47
January.....	45.85	46.10	45.45	45.97
LARD—(Per 100 lbs.)—				
September.....	24.50	24.82	24.50	24.70
October.....	24.75	24.82	24.65	24.67
January.....	23.75	23.77	23.55	23.67
RIBS—(Boxed, 25c. more than loose)—				
September.....	25.95	26.15	25.95	26.15
October.....	25.87	26.05	25.85	26.05
January.....	23.90	24.10	23.80	24.02

WEDNESDAY, SEPTEMBER 26, 1917.

PORK—(Per bbl.)—				
September.....	45.72	46.10	45.72	46.10
October.....	45.62	46.30	45.62	46.02
January.....	46.10	47.65	46.10	47.25
LARD—(Per 100 lbs.)—				
September.....	24.75	25.00	24.72	24.95
October.....	24.72	25.50	24.55	24.92
January.....	23.72	24.10	23.60	23.97
RIBS—(Boxed, 25c. more than loose)—				
September.....	26.30	26.90	26.30	26.90
October.....	26.15	26.80	26.15	26.75
January.....	24.22	25.02	24.15	24.85

THURSDAY, SEPTEMBER 27, 1917.

PORK—(Per bbl.)—				
September.....	46.10	46.10	45.87	46.10
October.....	46.10	47.45	46.90	47.45
January.....	47.35	47.45	46.90	47.45
LARD—(Per 100 lbs.)—				
September.....	25.05	25.05	25.00	25.02
October.....	25.00	25.10	24.87	25.02
January.....	24.00	24.22	23.80	24.10
RIBS—(Boxed, 25c. more than loose)—				
September.....	26.60	26.75	26.60	26.75
October.....	26.45	26.72	26.35	26.50
January.....	25.10	25.27	24.85	25.20

FRIDAY, SEPTEMBER 28, 1917.

PORK—(Per bbl.)—				
September.....	45.72	46.10	45.72	46.10
October.....	45.30	45.80	45.30	45.60
January.....	47.30	47.50	46.95	47.25

LARD—(Per 100 lbs.)—

September.....	24.77	24.67	24.67
October.....	24.90	24.92	24.55
January.....	24.05	24.05	23.80
RIBS—(Boxed, 25c. more than loose)—			
September.....	26.85	26.85	26.50
October.....	26.65	26.65	26.50
January.....	25.20	25.25	24.90

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

Beef.

Native Rib Roast.....	35	@ 45
Native Sirloin Steaks.....	40	@ 45
Native Porterhouse Steaks.....	40	@ 50
Native Pot Roasts.....	23	@ 30
Rib Roasts from light cattle.....	18	@ 22
Beef Stew.....	16	@ 18
Boneless Corned Briskets, Native.....	22	@ 24
Corned Rumps, Native.....	18	@ 20
Corned Ribs.....	17	@ 17
Corned Flanks.....	18	@ 25
Round Steaks.....	20	@ 22
Round Roasts.....	20	@ 22
Shoulder Steaks.....	24	@ 25
Shoulder Roasts.....	20	@ 24
Shoulder Neck End, Trimmed.....	18	@ 18

Lamb.

Hind Quarters, fancy.....	30	@ 35
Fore Quarters, fancy.....	25	@ 30
Legs, fancy.....	30	@ 35
Stew.....	20	@ 25
Chops, shoulder, per lb.....	22	@ 28
Chops, rib and loin, per lb.....	24	@ 35
Chops, French, each.....	15	@ 15

Mutton.

Legs.....	25	@ 28
Stew.....	20	@ 25
Shoulders.....	22	@ 25
Hind Quarters.....	22	@ 25
Fore Quarters.....	18	@ 20
Rib and Loin Chops.....	30	@ 35
Shoulder Chops.....	22	@ 25

Pork.

Pork Loin.....	32	@ 35
Pork Chops.....	35	@ 38
Pork Shoulders.....	28	@ 32
Pork Tenders.....	45	@ 45
Pork Butts.....	34	@ 34
Spare Ribs.....	18	@ 18
Hocks.....	15	@ 15
Pigs' Heads.....	12	@ 12 1/2
Leaf Lard.....	25	@ 25

Veal.

Hind Quarters.....	22	@ 25
Fore Quarters.....	14	@ 18
Legs.....	22	@ 25
Breasts.....	16	@ 18
Shoulders.....	18	@ 20
Cutlets.....	35	@ 35
Rib and Loin Chops.....	28	@ 30

Butchers' Offal.

Suet.....	14	@ 14
Tallow.....	5 1/2	@ 8
Bones, per cwt.....	1.00	@ 2.00
Calfskins, 8 to 15 lbs.....	32	@ 32
Calfskins, under 15 lbs. (deacon's).....	45	@ 45
Kips.....	28	@ 28

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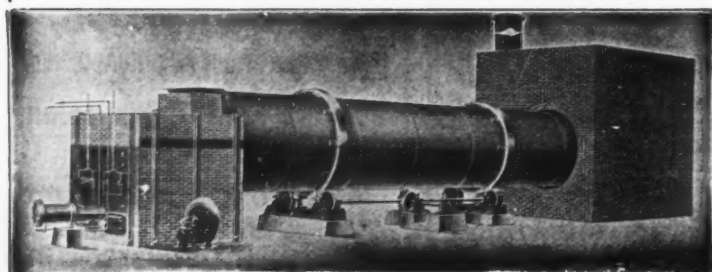
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Material carried in stock for standard sizes.

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American Process Co.

68 William St., New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Prime native steers	21 @23
Good native steers	18 @20
Native steers, medium	16 @18
Helfers, good	16 @18
Cows	11 @11
Hind quarters, choice	28 @28
Fore Quarters, choice	28 @28
Beef Cuts.	
Beef Tenderloins, No. 1	40 @40
Beef Tenderloins, No. 2	35 @35
Steer Loin, No. 1	41 @42
Steer Loin, No. 2	23 @23
Steer Short Loin, No. 1	49 @49
Steer Short Loin, No. 2	35 1/2 @35 1/2
Cow Loin	14 @17
Steer Loin Ends (hips)	23 @24
Cow Short Loin	10 1/2 @21 1/2
Cow Loin Ends (hips)	16 @16
Strips Butts, No. 3	16 @16
Steer Ribs, No. 1	20 @20
Steer Ribs, No. 2	25 @25
Cow Ribs, No. 1	18 @18
Cow Ribs, No. 2	17 1/2 @17 1/2
Cow Ribs, No. 3	12 @12
Rolls	18 @18
Steer Rounds, No. 1	20 @20
Steer Rounds, No. 2	19 @19
Cow Rounds	13 1/2 @15 1/2
Flank Steak	20 @20
Rump Butts	17 @17
Steer Chunks, No. 1	16 1/2 @16 1/2
Steer Chunks, No. 2	15 @15
Cow Chunks	10 @10 1/2
Boneless Chunks	13 @13
Steer Plates	14 @14
Medium Plates	12 1/2 @12 1/2
Briskets, No. 1	15 @15
Briskets, No. 2	14 @14
Shoulder Clods	13 1/2 @13 1/2
Steer Navel Ends	9 @9
Cow Navel Ends	8 1/2 @8 1/2
Fore Shanks	7 1/2 @7 1/2
Hind Shanks	15 @15
Hanging Tenderloins	12 1/2 @12 1/2
Trimnings	10 @10
Beef Product.	
Brains, per lb.	10 @11
Hearts	11 1/2 @11 1/2
Tongues	21 @21 1/2
Sweetbreads	27 @28
Ox Tail, per lb.	10 @11
Fresh tripe, plain	7 @7
Fresh tripe, H. O.	8 @8
Livers	11 @13
Kidneys, per lb.	8 @8
Veal.	
Heavy Carcass, Veal	13 1/2 @16 1/2
Light Carcass	21 @22 1/2
Good Carcass	23 @24
Good Saddle	23 @25
Medium Racks	14 @14
Good Racks	17 @17
Veal Product.	
Brains, each	10 @12
Sweetbreads	40 @50
Calf Livers	25 @26
Heads, each	40 @40
Lamb.	
Good Caul Lambs	24 @24
Round Dressed Lambs	26 @26
Saddles, Caul	26 @26
R. D. Lamb Fores	25 @25
Caul Lamb Fores	24 @24
R. D. Lamb Saddle	27 @27
Lamb Fores, per lb.	18 @18
Lamb Tongues, each	4 @4
Lamb Kidneys, per lb.	25 @25
Mutton.	
Medium Sheep	20 @20
Good Sheep	23 @23
Medium Saddles	22 @22
Good Saddles	25 @25
Good Fores	21 @21
Medium Backs	19 @19
Mutton Legs	24 @24
Mutton Loin	20 @20
Mutton Stew	17 @17
Sheep Tongues, each	4 @4
Sheep Heads, each	12 @12
Fresh Pork, Etc.	
Dressed Hogs	26 @26
Pork Loin	30 @30
Leaf Lard	30 @30
Tenderloins	45 @45
Spare Ribs	20 @20
Butts	29 @29
Hocks	18 @18
Trimnings	25 @25
Extra Lean Trimnings	27 @27
Tails	15 @15
Snouts	12 1/2 @12 1/2
Pigs' Feet	6 @6
Pigs' Heads	15 @15
Blade Bones	9 @9
Blade Meat	9 1/2 @9 1/2
Cheek Meat	14 1/2 @14 1/2
Hog Livers	8 @8
Neck Bones	10 @10
Skinned Shoulders	25 @25
Pork Hearts	12 @12
Pork Kidneys, per lb.	12 1/2 @12 1/2
Pork Tongues	22 @22
Ship Bones	9 @9
Tail Bones	9 @9
Brains	9 @9
Backfat	25 @25
Hams	27 @27
Calas	20 @20
Belles	37 @37
Shoulders	25 @25

SAUSAGE.

Columbia Cloth Bologna	15 1/2 @15 1/2
Bologna, large, long, round, in casings	15 1/2 @15 1/2
Choice Bologna	16 1/2 @16 1/2
Frankfurters	21 1/2 @21 1/2
Liver, with beef and pork	15 @15
Tongue and blood	21 1/2 @21 1/2
Mince Sausage	20 1/2 @20 1/2
New England Style Luncheon Sausage	29 1/2 @29 1/2
Prepared Luncheon Sausage	28 1/2 @28 1/2
Special Compressed Sausage	24 @24
Berliner Sausage	24 @24
Oxford Lean Butts	30 1/2 @30 1/2
Polish Sausage	19 @19
Garlic Sausage	19 @19
Country Smoked Sausage	19 1/2 @19 1/2
Country Sausage, fresh	28 1/2 @28 1/2
Pork Sausage, bulk or link	22 1/2 @22 1/2
Pork Sausage, short link	23 @23
Boneless lean butts in casings	41 1/2 @41 1/2
Luncheon Roll	31 1/2 @31 1/2
Delicatessen Loaf	21 @21
Jellied Roll	20 @20
Summer Sausage.	
Best Summer, H. C. (new)	36 1/2 @36 1/2
German Salami	34 1/2 @34 1/2
Italian Salami (new goods)	38 1/2 @38 1/2
Holsteiner	27 1/2 @27 1/2
Farmer	28 1/2 @28 1/2
Cervelat, new	35 1/2 @35 1/2

Sausage in Brine.

Bologna, kits	2.30 @2.30
Bologna, 1/4s @ 1/4s	3.10 @11.50
Pork, link, kits	2.65 @2.65
Pork, link, 1/4s @ 1/4s	3.70 @13.25
Polish sausage, kits	2.60 @2.60
Polish sausage, 1/4s @ 1/4s	3.75 @13.75
Frankfurters, kits	— @—
Frankfurters, 1/4s @ 1/4s	— @—
Blood sausage, kits	2.30 @2.30
Blood sausage, 1/4s @ 1/4s	3.10 @11.50
Liver sausage, kits	2.30 @2.30
Liver sausage, 1/4s @ 1/4s	3.10 @11.50
Head cheese, kits	2.30 @2.30
Head cheese, 1/4s @ 1/4s	3.10 @11.50

VINEGAR PICKLED GOODS.

Pickled Plant Feet, in 337-lb. barrels	15.85 @15.85
Pickled Plant Tripe, in 200-lb. barrels	14.95 @14.95
Pickled H. C. Tripe, in 200-lb. barrels	15.95 @15.95
Pickled Ox Liver, in 200-lb. barrels	— @—
Pickled Pork Sponges, in 200-lb. barrels	— @—
Sheep Tongues Short Cut, barrels	69.50 @69.50

CANNED MEATS.

	Per doz.
Corned, boiled and roast beef, No. 1/2	3.30
Corned, boiled and roast beef, No. 1	6.35
Corned, boiled and roast beef, No. 2	23.25
Corned beef hash, No. 1/2	1.40
Corned beef hash, No. 1	2.90
Hamburger steak and onions, No. 1/2	1.35
Hamburger steak and onions, No. 1	2.60
Vienna sausage, No. 1/2	1.15
Vienna sausage, No. 1	2.80

EXTRACT OF BEEF.

	Per doz.
2-oz. jars, 1 doz. in box	\$3.50
4-oz. jars, 1 doz. in box	6.75
8-oz. jars, 1/2 doz. in box	12.00
16-oz. jars, 1/2 doz. in box	21.00

BARRELLED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	32.00 @32.00
Plate Beef	31.00 @31.00
Prime Mess Beef	30.00 @30.00
Mess Beef	29.00 @29.00
Beef Hams (220 lbs. to bbl.)	— @—
Rump Butts	29.00 @29.00
Mess Pork	47.00 @47.00
Clear Fat Backs	49.00 @49.00
Family Back Pork	47.00 @47.00
Bean Pork	44.00 @44.00

LARD.

Pure lard, kettle rendered, per lb., tes.	27 @27
Pure lard	26 @26
Lard, substitute, tes.	19 1/2 @19 1/2
Lard Compounds	19 @19
Cooking oil, per gal., in barrels	1.40 @1.40
Cooks' and bakers' shortening tubs	26 @26
Barrels, 1/4c. over tierces, half barrels, 1/4c. over tierces; tubs and pails, 10 to 50 lbs., 1/4c. to 1c. over tierces.	— @—

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	25 1/2 @27
Cartons, rolls or prints, 1 lb.	25 1/2 @30
Cartons, rolls or prints, 2 1/2 lbs.	29 1/2 @29 1/2
Shortenings, 30 @ 60 lb. tubs	22 @22

DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.	30.85 @30.85
Clear Bellies, 18 @ 20 avg.	30.60 @30.60
Rib Bellies, 10 @ 12 avg.	25.85 @25.85
Fat Backs, 10 @ 12 avg.	25.85 @25.85
Fat Backs, 12 @ 14 avg.	26.25 @26.25
Fat Backs, 14 @ 16 avg.	26.85 @26.85
Extra Short Clears	28.60 @28.60
Extra Short Ribs	28.60 @28.60
D. S. Short Clears, 20 @ 25 avg.	29.85 @29.85
Butts	23.10 @23.10
Bacon meat, 1/4c. more.	— @—

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. avg.	28 1/2 @28 1/2
Hams, 16 lbs. avg.	28 1/2 @28 1/2
Skinned Hams	29 1/2 @29 1/2
Calas, 16 @ 12 lbs. avg.	23 1/2 @23 1/2
Calas, 6 @ 12 lbs. avg.	23 1/2 @23 1/2
New York Shoulders, 8 @ 12 lbs. avg.	20 1/2 @20 1/2
Breakfast Bacon, fancy	42 1/2 @42 1/2
Wide, 10 @ 12 avg., and strip, 3 @ 6 avg.	37 @37
Wide, 5 @ 6 avg., and strip, 3 @ 4 avg.	37 1/2 @37 1/2

Rib Bacon, wide, 8 @ 12 avg., and strip, 4 @ 6 avg.	29 1/2 @29 1/2
Dried Beef Sets	32 1/2 @32 1/2
Dried Beef Insides	33 1/2 @33 1/2
Dried Beef Knuckles	31 @31
Dried Beef Outsides	32 @32
Regular Balled Hams	38 @38
Skinned Balled Hams	39 @39
Boiled Calas	33 @33
Cooked Loin Rolls	40 @40
Cooked Rolled Shoulder	33 @33

SAUSAGE CASINGS.

F. O. B. CHICAGO.	
Beef rounds, per set.	14 @14
Beef exports, rounds	20 @20
Beef middles, per set.	35 @35
Beef bungs, per piece	14 @14
Ref. weasands	8 1/2 @8 1/2
Beef bladders, medium	60 @60
Imported wide sheep casings	65 @65
Hog casings, free of salt, regular	95 @95
Hog casings, f. o. b. extra narrow	1.00 @1.00
Hog middles, per set	20 @20
Hog bungs, export	18 @18
Hog bungs, large	8 @8
Hog bungs, prime	6 @6
Hog bungs, narrow	4 @4
Hog stomachs, per piece	6 @6
Imported medium wide sheep casings	— @—
Imported medium sheep casings	— @—

*Owing to unsettled war conditions reliable cheap casing quotations cannot be given.

FERTILIZERS.

Dried blood, per unit.	5.95 @6.00
Hoof meal, per unit.	5.75 @5.80
Concentrated tankage, ground	5.50 @5.60
Ground tankage, 11%	5.80 @5.85
Ground tankage, 9 and 20%	5.00 @5.65
Crushed tankage, 9 and 20%	5.20 @5.25
Ground tankage, 6 1/2 and 30%	30.00 @31.00
Ground raw bone, per ton	32.00 @34.00
Ground steam bone, per ton	26.00 @27.00

HORNS, HOOFS AND BONES.

Horns, No. 1, per ton	195.00 @205.00
Horns, black, per ton	45.00 @55.00
Horns, striped, per ton	45.00 @55.00
Horns, white, per ton	55.00 @65.00
Flat shin bones, 40 lbs. ave., per ton	60.00 @65.00
Round shin bones, 38-40 lbs., av. per ton	60.00 @70.00
Round shin bones, 50-52 lbs., av. per ton	75.00 @80.00
Long thigh bones, 60-95 lbs., av. per ton	130.00 @140.00
Skulls, jaws and knuckles, per ton	40.00 @45.00

LARD.

Prime steam, cash	25.00 @25.00
Prime steam, loose	24.52 @24.52
Leaf	24.50 @24.50
Compound	18.00 @18.00
Neutral lard	28.50 @28.75

STEARINES.

Prime oleo	20 1/2 @20 1/2
Tallow	— @—
Grease, yellow	16 1/2 @17
Grease, A white	17 1/2 @17 1/2

OILS.

Oleo oil, extra	23 1/2 @24
Oleo oil, No. 2	22 1/2 @23
Oleo stock	20 @20 1/2
Lined, per gal.	— @—
Corn oil, loose	15 @15 1/2
Soya bean oil, seller tank, f. o. b. coast	14 @14 1/2

TALLOW.

Edible	18 1/2 @18 1/2
Prime Country	14 1/2 @15
Packers' Prime	16 1/2 @16 1/2
Packers' No. 1	16 @16 1/2
Packers' No. 2	15 @15 1/2

GREASES.

White, choice	18 @18 1/2
White, "A"	17 1/2 @17 1/2
White "B"	16 1/2 @16 1/2
Bone, naphtha extracted	— @—
Crackling	— @—
House	15 1/2 @15 1/2
Yellow	15 1/2 @16
Brown	13 @14
Glycerine, C. P.	64 @65
Glycerine, dynamite	63 @64
Glycerine, crude soap	44 @45
Glycerine, candle	50 @51

COTTONSEED OILS.

P. S. Y., loose, Chicago	18 nom
P. S. Y., soap grade	nom
Soap stock, bbls., concn., 62 @ 65 f. a.	8 nom
Soap stock, loose, reg., 50% f. a., Tex.	5 @5

COOPERAGE.

Ash pork barrels, black iron hoops	1.25 @1.30
Oak pork barrels, black iron hoops	1.35 @1.40
Ash pork barrels, galv. iron hoops	1.45 @1.50
Red oak lard tierces	1.80 @1.82 1/2
White oak lard tierces	2.00 @2.05
White oak ham tierces	3.00 @3.00

CURING MATERIALS.

Refined saltpetre, granulated	31 @31
Refined saltpetre, crystals	37 @38
Refined nitrate of soda, gran., f. o. b. N. Y.	6 @6 1/2
Refined nitrate of soda, crystals	6 1/2 @6 1/2
Sugar—	
White, clarified	— @—
Plantation, granulated	— @—
Yellow, clarified	— @—

F. o. b. Chicago.

Salt—	
Ashton, in sacks, 224 lbs.	2.90 @2.90
Ashton, car lots, per sack	2.70 @2.70
English packing, T. H. & Co., car lots, per sack	— @—
English packing, Cheshire, car lots, per sack	— @—
English packing, pure dried, vacuume, per sack	— @—
English packing, Liverpool ground alum, per sack	— @—
Michigan, granulated, car lots, per ton	7.70 @7.70
Michigan, medium car lots, per ton	8.70 @8.70

Prices f. o. b. Chicago.

*Stocks exhausted.

Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

How to Build Up a Trade By Pushing Meat Specialties

By a Veteran Retailer.

The extremely high prices of meats have compelled the shopkeepers to pay strict attention to their business, and watch the pennies as they have never been watched before. The situation has shown them that they must economize in every possible way, and also add to their regular stock of goods anything in the food line that can be conveniently handled with no additional expense in help, light or delivery.

Almost every shop nowadays has side lines, such as fruit, vegetables, green groceries, butter and eggs, cheese, canned goods and fish, and many of them have installed a small delicatessen department. All of which is what they should have done long ago. However, it is not too late, even yet, to improve the volume of business in every possible way.

One way is to build up a trade in meat dainties or specialties, or what the packers call "killing products." This list includes brains, hearts, sweetbreads, livers, kidneys, tongues, pork snouts, pork ears, tripe, plucks (or haslets), pig tails, lamb fries, etc.

Many of these products were thrown or given away in former years. But the packers began stimulating trade in them by putting them up attractively, and because they were good and cheap a very good trade was worked up. There is still much room for development, however, and retail butchers should be quick to see it and take advantage by stocking up and pushing the sale of these products.

The name "economy products" is used in offering them to the public. They are often packed in sanitary containers in attractive shape, and when once introduced create a steady demand, because many of them can be made into dainty dishes. There is no waste, and the price is very reasonable.

A good suggestion is for the butcher to lay in a stock of this kind of goods, take a few of each out of the package, lay them out on nice clean platters, and show them to advantage in the windows or counter case, with a small neat sign calling attention to these meat specialties as being reasonable and good, having no waste, and being a very welcome change from the daily roast, steak, chop, or stew.

It is up to the butcher to call his customers' attention to these products, and tell his customers why they should buy them, and the many ways they can be served. For instance, brains can be scrambled with eggs, which is a delicious dish. They can be potted, stewed, fried, broiled or served en casserole with vegetables. Any old way they are cooked they are good. Ask those who know.

Hearts from any meat animal are fine when baked, stuffed, broiled or fried in cracker dust and egg. A few minutes par-boiling improves them. They make a splen-

did stew, and boiled with vegetables are good enough for the most fastidious.

Sweetbreads need no boosting, because everybody knows how good they are, and in how many different ways they can be cooked. They need not necessarily be calf sweetbreads, as these are the most expensive of the killing products. Beef breads are considered by many to be just as good when properly cooked, also lamb breads.

Almost every housekeeper thinks the only way to cook liver is to fry it. It's up to the butcher to tell her that a piece of tender liver, prepared like beef a la mode, with a few strips of beef fat, or fat pork run through it, and baked with carrots and green peas, is a splendid dish. Of course calves' liver is expensive, as is everything from the calf, but beef, lamb or pigs' liver is also good, and there is no waste, which is a strong talking point.

Lamb or pork kidneys, when strung on a wire skewer with a small piece of bacon between each one, and nicely broiled, is a dish fit for a king, and brings a fancy price in the high-class restaurants. It is served with the skewer left in the meat, and never yet failed to please those who were fortunate enough to think of ordering it. Livers fried, stewed or on toast are not to be passed over lightly.

Tripe stewed with oysters or soft clams makes a most delectable dish. And so on down the list. Each of these products can be cooked in many different ways, every one of them making a fine dish. They are no trouble to handle, there is a very nice profit in them and a good trade can be built up.

It is the small items that help to build up a business, combined with the ability of the shopkeeper to advise and make suggestions to his trade, which are gladly received by most women, particularly those who can not afford to buy meat as they would like.

In former years the ordinary family had a 10-pound roast costing from \$1.50 to \$2. Today the same roast would cost about \$3.50. Legs of lamb or a roast of pork or poultry cost about the same. Even a piece of corned beef or a shoulder of mutton is beyond the pocketbook of many families today.

So it is that the despised by-products of former days are now coming into their own.

L. A.

ADVISES AGAINST ICED POULTRY.

"When you buy poultry which is packed in ice, you probably are paying poultry prices for from 3 to 14 per cent. of water soaked up by the bird," according to a statement issued by the United States Department of Agriculture. "This means paying from 25 to 50 cents a pound for from 3 to 14 pounds of water in every hundred pounds of chicken purchased.

"Moreover, a broiler allowed to soak in water or ice will lose about 1.3 per cent. of its edible substance while roasting chickens and fowls lose as much as 1 per cent.," the statement continues. "Along with the edible material, water dissolves and washes out from the bird substances on which the fine flavor of the flesh largely depends.

"The purchaser who wishes to avoid water-soaked chickens and to make sure that the money is paid for poultry and not poultry plus added water, will do well to insist on buying dry packed and dry chilled birds. High-grade dry-packed, dry-picked birds are commonly sent to market in boxes, not in barrels. Twelve birds are packed in a box which is neatly lined with white parchment paper. Each individual head is wrapped in paper. The feet of the birds are clean and the entrails are always in place.

"Wet packed chickens are shipped to market in barrels holding 200 pounds or more. The birds in the bottom of the barrel soak in water that is filthy with dirt washed down from the feet and heads by the melting ice.

"Many persons who have found a bird dry and without flavor attributed this lack of quality to cold storage, whereas the probability is that wet packing is responsible for the fact that most of the appetizing flavor has disappeared. Usually cold-stored poultry which is thawed in the dry, cold air of the ice box is much superior to the water-logged so-called 'fresh chicken.'"

WOULD CURB THE RETAILER.

The only announcement thus far coming from Washington concerning plans for war regulation of the meat trade is an announcement made by the Food Administration this week that its livestock conference committee had formulated a set of recommendations. The only recommendation which the authorities made public was that which advised the establishment of municipal retail markets to curb the retailer. The report stated that the greatest expense in meat handling occurred with the retailer.

The Food Administration authorized the following announcement:

"The committee representing the livestock producers which has been sitting in Washington for some days, has formulated a series of recommendations to the Food Administration on the meat question.

"One of the principal recommendations in the report stated that the main hope of reducing the price of meats lies in the establishment of municipal markets, because the greatest expense in meat handling occurs with the retailer."

COST OF FOOD ADMINISTRATION.

According to a report submitted to Congress the expenses of the Food Administration for the period from August 10 to August 31 were \$50,606. The Food Administration law requires a report of the cost of administration monthly. Mr. Hoover and many of his assistants work without salary.

LOCAL AND PERSONAL.

Gennoro Ferramosca has opened a new meat and grocery market at 10 Market Place, Hudson, N. Y.

Charles A. Shortsleeves has moved his meat and grocery business to the Beach Block on Bath street, Ballston Spa, N. Y.

Peter F. Le Bonte, a butcher, died at his home on Main street, Linwood, Mass., from diabetes. He is survived by his widow, two sons and four daughters.

E. F. Savage has given up his meat business in Proctor, Vt.

M. C. Newman, formerly of Spokane, Wash., has taken charge of the Sanitary Meat Market, Helena, Mont.

A petition in bankruptcy has been filed by William J. Kiley, meat and provision dealer at 11 Tenney street, Lawrence, Mass. Liabilities, \$2,671; assets, \$1,250.

George Matakovich has sold his meat and grocery business in Keewatin, Minn., to Eli Kangas of Mesaba.

John L. Daly, pioneer meat dealer in Milwaukee, Wis., died at his home, 113 20th street, this city, from typhoid fever.

A meat market in Buffalo Center, Ia., has been purchased by Peter Becker.

Harry Waggoner & Percy Sellman bought a meat market in Cushing, Ia.

Fred Schwanke will open a meat market in Randall, Minn.

J. W. Goetz sold out his meat business in Shelby, Neb., to A. L. Schlotz.

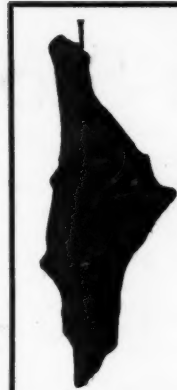
Martin Goodnature will open a meat market in Berlin, Wis.

E. H. Hancock sold his interest in the Hartt & Hancock grocery and meat business, Fall River, Wis.

O. S. Scheler has sold his meat market in Lake Mills, Wis.

Ren Sims has sold his interest in the Melrose Meat Market, Melrose, Wis., to W. H. Sims.

William Busch & Co. purchased the Enter-



BEEF, HAM and SHEEP B A G S

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES.

WYNANTSKILL MFG. COMPANY
TROY, N. Y.

Horns Wanted

Always in market for No. 1 horns. Send your offer.

Noyes Comb Company
Binghamton, N. Y.

prise Meat Market in Spooner, Wis., of W. A. Porter.

A. Woody, a meat dealer in Ogden, Utah, filed a petition in bankruptcy with liabilities of \$4,465.56 and assets of \$4,267.45.

The Manhattan Market, corner of Purchase and Elm streets, New Bedford, Mass., is to be enlarged.

Robert B. Summings has resigned as manager of W. H. Cooley & Co. store in Pittsfield, Mass., and has taken over his father's meat market in Cheshire, Mass.

The Polis White Eagle Store, Inc., Schenectady, N. Y., to deal in groceries, meats, provisions, etc., has been incorporated with a capital stock of \$1,500 by Roman Gutowski, Lawrence Pandil and Jacob Kopa.

Frank Albert Dunkwardt, who conducted a meat market on South Central Avenue, Des Moines, Ia., for a number of years, died after a long illness. He is survived by his widow and one son.

A. L. Scholz, of Columbus, has purchased the meat market of J. W. Goetz in Shelby, Neb.

J. D. Musch has purchased the butcher shop of H. A. Clark in Minatare, Neb.

W. J. Tanner has purchased the business of the Newdale Meat & Grocery Co., Newdale, Idaho.

The dissolution is reported of the meat and general merchandise firm of O'Donnell Bros., in Baker, Ore.

The Harrison Meat Company, Harrison, Idaho, of which Brass & Marlet were proprietors, has been dissolved. Mr. Brass continues.

Frank Goetzel is erecting a store building in North Muskegon, Mich., and will install a meat market early in October.

"BUFFALO" Latest Improved Tilting Mixer

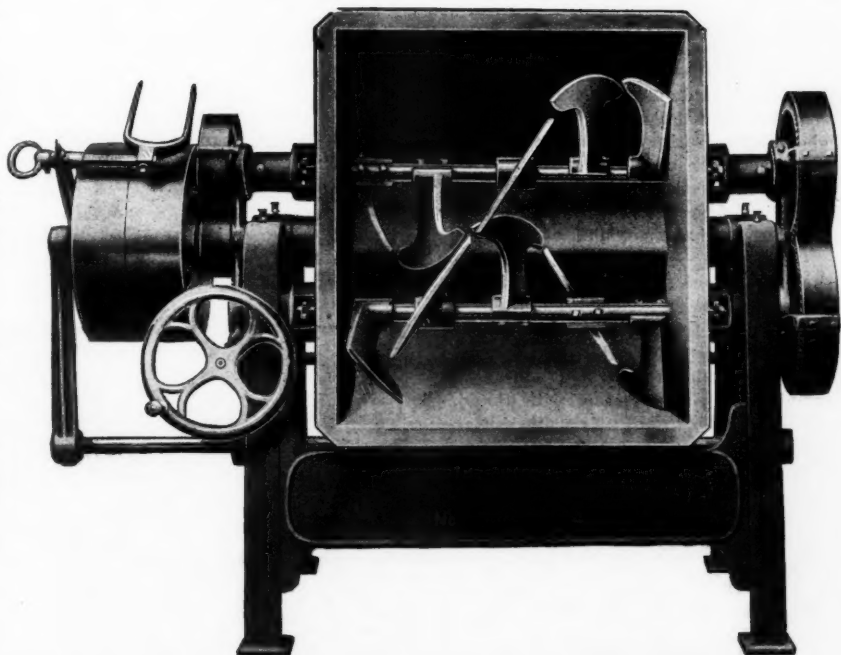
Before purchasing a Mixer, be sure and investigate the merits of the "BUFFALO."

A Strong and powerful machine. Built to last.

Special Mixing Arms. Easy tilting device.

Already adopted as their Standard Mixer by many of our prominent Packers.

Write for Catalogue.



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

New York Section

W. C. Potter, manager of Swift & Company's oleomargarine department, was in New York during the week.

M. Rosenbach, of the export department of Wilson & Company at Chicago, was a visitor to New York this week.

Swift & Company's sales of beef in New York City for the week ending September 22, 1917, averaged as follows: Domestic beef, 16.39 cents per pound.

B. F. Nell, of the Allbright-Nell Company, Chicago, was a New York visitor this week, looking after some details of his extensive packinghouse machinery business.

J. A. Hawkinson, head of Wilson & Company's provision department, and one of the company's executives, was a visitor from Chicago for a day during the week.

Abie Frank, the calfshead king of First avenue, says if the government prohibits the slaughter of calves as a food conservation measure that "he should worry." He could make big money in the "movies" any time.

Leopold Plaut, manager of Wilson & Company's packinghouse interests at Sao Paulo, Brazil, has been in New York for several weeks on a visit to his old stamping-grounds. He has been located in Brazil about three years.

Vice-President C. M. Macfarlane, of Morris & Company, was expected in New York today on his way back from the bankers' convention at Atlantic City. J. D. Simpson, of the provision department at Chicago, was another visitor.

F. M. De Beers, head of the Swenson Evaporator Company of Chicago, who furnish the packinghouse trade with evaporators, was in New York this week meeting old and new customers at the National Chemical Industries Exposition at the Grand Central Palace, where his company had an exhibit, as usual.

The New York Food Distributors' Association had a meeting at its headquarters in the Woolworth building this week, at which addresses were made by representatives of the Federal Food Administration and others. This organization is co-operating with the government in handling the food situation in this city.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending September 22, 1917, by the New York City Department of Health: Meat—Manhattan, 9,240 lbs.; Brooklyn, 5,934 lbs.; total, 15,174 lbs. Poultry and Game—Manhattan, 155 lbs.

John S. Dawley, for 25 years a member of the staff of Schwarzschild & Sulzberger, the S. & S. Company and Wilson & Company in

New York City, retired this week under the company's pension system, and will take it easy hereafter. He is a well-known beef expert, and had been at the head of various beef departments in the company's New York territory. He was exceedingly popular, both in and outside the company organization.

David C. Link, one of the pioneers and leaders of the tallow and grease trade in New York, died on September 23 at his home, No. 289 West End avenue, New York City, at the age of 63 years. He had been in failing health for some time, and had not given full attention to the extensive business of D. C. Link Company, which has been under the active direction of his son, D. C. Link, Jr. Mr. Link was a member of the New York Produce Exchange for 37 years. He leaves a widow and four children.

John S. Colwell, the veteran head of the auditing department of Wilson & Company in New York, retired this month on a pension after 34 years of service with this company and its predecessors. He had seen the business grow from a single wooden building at 45th street and First avenue to the great

plant and branch house dimensions which it now measures. He began as assistant bookkeeper for Schwarzschild & Sulzberger and later organized the bookkeeping and accounting department of the company as it expanded. Though Mr. Colwell was but 55 years of age, his retirement became necessary because of impaired health, due to his arduous and faithful labors for the company. The directors waived the pension provision which limits the retirement age to 60 years, and granted Mr. Colwell full pension privileges. He was one of the best-loved men on the staff and had his exceeding modesty permitted it would have been given a public testimonial upon his retirement of the regard in which he was held by the rank and file of the company.

MEAT PLANT IN PUERTO CABELLO.

Consul Frank Anderson Henry reports from Puerto Cabello, Venezuela, that work is progressing on the enlargement of the meat-packing plant of the Venezuelan Meat & Products Syndicate, located at that port. When the improvements are completed the plant will be in a position to handle about 500 head of cattle per day.

WESTERN DRESSED MEAT PRICES IN EASTERN MARKETS.

Wholesale prices of Western dressed beef, lamb and mutton at New York and other Eastern markets on representative market days this week are reported as follows by the Office of Markets of the United States Department of Agriculture:

MONDAY, SEPTEMBER 24, 1917.

Fresh beef, Western dressed:				
Steers:				
Choice	\$22.00@23.00	New York	\$22.00@23.00
Good	20.00@22.00	Philadelphia	*\$25.00@
Medium	15.50@19.00	Washington	\$16.00@19.00
Common	14.00@15.50		13.00@16.00
Cows:				
Good	15.50@16.00		15.00@16.00
Medium	14.00@15.50		14.00@15.00
Common	13.50@14.50		12.50@14.00
Bulls:				
Good	12.50@13.00		12.00@12.50
Medium	12.00@12.50		11.50@12.50
Common	11.50@12.50		11.00@12.00
Fresh lamb and mutton, Western dressed:				
Lambs:				
Choice	25.50@26.50		27.00@28.00
Good	23.00@24.00		26.00@27.00
Medium	21.00@23.00		21.00@24.00
Common	19.00@21.00		18.00@20.00
Yearlings:				
Good	20.00@21.00		22.00@23.00
Medium	19.00@20.00		21.00@22.00
Mutton:				
Good	20.00@21.00		21.00@22.00
Medium	19.00@20.00		20.00@21.00
Common	16.00@19.00		16.00@20.00

*Special lot of cattle sold straight.

WEDNESDAY, SEPTEMBER 26, 1917.

Fresh beef, Western dressed:				
Steers:				
Choice	\$22.00@22.50	22.00@23.00	—@—
Good	19.00@22.00	19.50@21.50	19.50@21.50
Medium	15.00@18.00	15.00@19.00	15.00@18.00
Common	13.00@15.00	13.00@15.00	13.00@15.00
Cows:				
Good	14.50@15.50	15.00@16.00	14.50@15.50
Medium	13.50@14.50	14.00@15.00	13.50@14.50
Common	11.50@12.00	13.50@14.00	12.00@13.50
Bulls:				
Good	12.50@13.00	12.50@13.00	12.00@13.00
Medium	12.00@12.50	12.00@12.50	12.00@12.50
Common	11.50@12.00	11.50@12.00	11.00@12.00
Fresh lamb and mutton, Western dressed:				
Lambs:				
Choice	24.00@25.00	24.00@24.50	24.00@25.00
Good	23.00@24.00	23.00@24.00	23.00@24.00
Medium	22.00@23.00	21.00@23.00	20.00@22.00
Common	18.00@20.00	18.00@20.00	16.00@18.00
Yearlings:				
Good	19.00@21.00	—@—	—@—
Medium	18.00@19.00	—@—	—@—
Mutton:				
Good	18.00@19.00	19.00@21.00	20.00@21.00
Medium	16.00@18.00	17.00@19.00	18.00@20.00
Common	15.00@17.00	15.00@17.00	15.00@18.00

Lamb prices "pluck in" at New York City and Philadelphia. All other lamb and mutton prices "pluck out."

HEARN West Fourteenth St., New York

NO MEATS BUT EVERYTHING GROCERIES IN DRY GOODS LIQUORS AND APPAREL

BRITISH MEAT PRICE REGULATION.

(Continued from page 16.)

shall make such return as to his trade and otherwise as may from time to time be required by the Food Controller, or a Food Control Committee. All such records and relevant documents shall be open to the inspection of any person authorized by the Food Controller or the committee.

"Where any contract subsisting at the date of this order for the sale of meat provided for the payment of a price in excess of the maximum price fixed by this order applicable on the occasion of such a sale, the contract shall stand so far as concerns meat delivered before September 17, 1917, but, unless the Food Controller otherwise determines, shall be avoided so far as concerns meat which is to be delivered on or after that date."

The schedule of maximum wholesale meat prices is fixed as follows:

Price per stone											
Beef & Veal				Mutton & lamb				Pork			
Home	Imported			Home	Im-			Home	Im-		
killed	H.-	F.-		killed	ported			killed	ported		
1917.	C'case	qrs.	qrs.	C'case	C'case	C'case	C'case	C'case	C'case	C'case	C'case
Sept. ...	8s 8d	8s 4d	7s 6d	8s 3d	7s 8d	9s 6d	8s 6d	8s 6d	8s 6d	8s 6d	8s 6d
Oct. ...	8s 4d	8s 4d	6s 8d	8s 8d	7s 8d	9s 6d	8s 6d	8s 6d	8s 6d	8s 6d	8s 6d
Nov. ...	8s 0d	7s 8d	6s 4d	8s 8d	7s 8d	9s 6d	8s 6d	8s 6d	8s 6d	8s 6d	8s 6d
Dec. ...	8s 0d	7s 8d	6s 4d	8s 8d	7s 8d	9s 6d	8s 6d	8s 6d	8s 6d	8s 6d	8s 6d
1918.											
Jan. ...	7s 4d	7s 0d	5s 8d	8s 8d	7s 8d	9s 6d	8s 6d	8s 6d	8s 6d	8s 6d	8s 6d

Note.—In ascertaining weight the offals are to be excluded.

Bacon and Lard Prices.

The bacon, ham and lard order is as follows:

1. No bacon, ham, or lard shall be sold by the importer, manufacturer, or curer thereof at prices exceeding the maximum prices specified for such bacon, ham, or lard in the schedule hereto.

2. A person shall not sell or offer for sale or buy or offer to buy any bacon, ham, or lard at prices exceeding the maximum prices provided by clause 1 of this order, or in connection with any sale or disposition or proposed sale or disposition of bacon, ham, or lard, enter or offer into any artificial or fictitious transaction or make or demand any unreasonable charge.

3. This order shall not apply to any sale by retail.

4. The expression "importer" shall include any person sighting the shipper's draft, but this provision shall not be construed so as to limit the general interpretation of that expression.

5. Infringements of this order are summary offences against the defence of the realm regulations.

Schedule of prices is as follows:

BACON.		Per 112-lb.
Irish (Wiltshire cut), f. o. b.	162s	
Irish, Gammons (green), f. o. b.	168s	
Irish, Spencers (green), f. o. b.	162s	
Irish rolled bacon (skin on), ex factory	176s	
Irish rolled bacon (skin off), ex factory	190s	
North of Ireland dried rolls, f. o. b.	184s	
English (Wiltshire cut), (green), ex factory	163s	
Wet shoulder bellies, ex factory	174s	
Wet special sides, ex factory	174s	
Scotch Ayrshire rolled bacon, ex factory	190s	
Danish, export	162s	

Canadian—

Wiltshire cut, ex port.	157s
Wiltshire Canadian cured American, ex port	154s
Long rib, ex port	153s
Cumberland, ex port	155s
Long hams, export	146s
(If box weight terms 1s per cwt. less.)	

Dutch, ex port

American—	
Wiltshire cut, ex port.	152s
Cumberland cut, ex port.	152s
Bellies, ex port	160s
Long clear, ex port.	160s
Short clear backs, ex port.	157s
Short rib, ex port.	157s
Short clear, ex port.	160s
Rib backs, ex port.	150s
Long hams, ex port.	137s
A-C, hams, ex port.	137s
Manchester cut hams, ex port.	137s
Skinned hams, ex port.	145s
Fattest hams, ex port.	150s
Stafford cut hams, ex port.	142s
Square shoulders, ex port.	128s

New York shoulders, ex port.	122s
Picnics, ex port.	110s
Long rib, ex port.	148s
Dublin cut, ex port.	146s
(If box weight terms 1s per cwt. less.)	

LARD.

Scotch bladders, ex factory	153s
Irish bladders (16-30s), f. o. b.	148s
American palls, ex port.	125s 3d
American boxes, ex port.	124s
American tierces, ex port.	124s
American tierces (prime steam), ex port.	122s

HAMS.

Irish, fresh, f. o. b.	Per 112-lb.
Ex. salt, f. o. b.	144s
Smoked or pale dried short cut, f. o. b.	154s
Smoked long cut, f. o. b.	190s
Boneless smoked, ex factory.	194s

All these prices are subject to the following terms: Cash in seven days less 2d. in the pound discount, or cash in one month less 1d. in the pound discount.

United Disposal & Recovery Co.
OPERATORS
UNITED ENGINEERING CO. BUILDERS
MUNICIPAL WASTE DISPOSAL PLANTS
1517-30 Corn Exchange Bldg. CHICAGO, ILL.

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9.

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

Works:
ST. LOUIS

General Sales Dept., Old Colony Bldg.
CHICAGO

67 Second St.
SAN FRANCISCO

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, common to choice.....	\$8.50@15.70
Oxen	9.00@ 9.40
Bulls	6.50@ 9.50
Cows	4.50@ 8.00

LIVE CALVES.

Live veals	12.00@17.00
Live calves, fed.....	8.50@ 9.50
Live calves, Western	10.00@11.50
Live calves, culls, per 100 lbs.....	10.00@11.50
Live calves, grassers	6.50@ 8.00

LIVE SHEEP AND LAMBS.

Live lambs, ordinary to prime.....	14.00@16.87½
Live lambs, culls	10.00@13.00
Live sheep, very common to ordinary.....	7.50@11.00
Live sheep, ewes	—@—
Live sheep, culls	5.00@ 7.00

LIVE HOGS.

Hogs, heavy	@19.50
Hogs, medium	@19.50
Hogs, 140 lbs.	@19.50
Pigs	@18.00
Roughs	@18.00

DRESSED BEEF.

CITY DRESSED.

Choice native heavy	@23 @24
Choice, native light	@22 @23
Native, common to fair	@18 @21

WESTERN DRESSED BEEF.

Choice native heavy	@23 @24
Choice native light	@21 @22
Native, common to fair	@19½ @20
Choice Western, heavy	@19 @20
Choice Western, light	@18 @19
Common to fair Texas	@15 @16
Good to choice hifers	@19½ @20½
Common to fair hifers	@18 @19
Choice cows	@16½ @17½
Common to fair cows	@13½ @15
Fresh Bologna bulls	@12 @12½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@34 @36	@33 @35
No. 2 ribs.....	@21 @22	@28 @30
No. 3 ribs.....	@17 @17½	@20 @22
No. 1 loins.....	@34 @36	@35 @37
No. 2 loins.....	@21 @22	@28 @31
No. 3 loins.....	@17 @17½	@21 @23
No. 1 hinds and ribs.....	@30 @34	@30 @32
No. 2 hinds and ribs.....	@24 @26	@24 @25
No. 3 hinds and ribs.....	@19 @21	@18½ @21
No. 1 rounds.....	@19 @19½	@20
No. 2 rounds.....	@17 @18	@19
No. 3 rounds.....	@15 @16	@18
No. 1 chucks.....	@18 @19	@20
No. 2 chucks.....	@15 @16	@18½
No. 3 chucks.....	@13 @14	@17½

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@25
Veals, country dressed, per lb.....	@22
Western calves, choice	@23 @24
Western calves, fair to good.....	@20 @21
Grassers and buttermilks.....	@13 @15

DRESSED HOGS.

Hogs, heavy	@25½
Hogs, 180 lbs.	@25½
Hogs, 160 lbs.	@25½
Hogs, 140 lbs.	@26½
Pigs	@26½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice	@24
Lambs, choice	@—
Lambs, good	@23
Lambs, medium to good.....	@21½
Sheep, choice	@18 @19
Sheep, medium to good.....	@17 @18
Sheep, culls	@17

PROVISIONS.

(Jobbing trade.)

Smoked hams, 10 lbs. avg.....	@28½
Smoked hams, 12 to 14 lbs. avg.....	@27½
Smoked hams, 14 to 16 lbs. avg.....	@27½
Smoked picnic, light	@23
Smoked picnic, heavy	@23
Smoked shoulders	@24
Smoked beef tongue, per lb.....	@31
Smoked bacon (rib in)	@36
Dried beef sets	@32
Smoked beef tongue, per lb.....	@31
Pickled bellies, heavy	@33

FRESH PORK CUTS.

Fresh pork loins, city	@35
Fresh pork loins, Western.....	@33
Frozen pork loins	@30
Fresh pork tenderloins	@39
Frozen pork tenderloins	@37
Shoulders, city	@28
Shoulders, Western	@26
Butts, regular	@31
Butts, boneless	@39
Fresh hams, city	@30
Fresh hams, Western	@28
Fresh picnic hams	@23

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	85.00@87.50
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	75.00@77.50
Black hoofs, per ton.....	80.00@90.00
Striped hoofs, per ton	80.00@90.00
White hoofs, per ton.....	90.00@95.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	@140.00
Horns, avg. 7½ oz. and over, No. 1's.....	185.00@200.00
Horns, avg. 7½ oz. and over, No. 2's.....	@125.00
Horns, avg. 7½ oz. and over, No. 3's.....	@ 90.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C. trim'd.....	@24c. a pound
Fresh steer tongues, untrimmed.....	@17c. a pound
Fresh cow tongues	@16c. a pound
Calves' heads, scalded	@65c. a piece
Sweetbreads, veal	@55c. a pair
Sweetbreads, beef	@40c. a pound
Calves' livers	@30c. a pound
Mutton kidneys	@15c. a pound
Mutton kidneys	@20c. a pound
Livers, beef	@18c. a pound
Oxtails	@12c. a pound
Hearts, beef	@12½c. a pound
Rolls, beef	@24c. a pound
Tenderloin, beef, Western.....	@40c. a pound
Lambs' fries	@12c. a pair
Extra lean pork trimmings	@24c. a pound
Blade meat	@18c. a pound

BUTCHERS' FAT.

Ordinary shop fat	@ 7½
Suet, fresh and heavy	@11½
Shop bones, per cwt.....	@35

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	•
Sheep, imp., medium wide, per bundle.....	•
Sheep, imp., narrow, per bundle.....	•
Hog, free of salt, tcs. or bbls., per lb. f. o. b. New York	@75
Hog, extra narrow, selected, per lb.....	@1.00
Hog, middles	@30
Beef rounds, domestic, per set, f. o. b. New York	@14
Beef rounds, export, per set, f. o. b. New York	@20
Beef bungs, piece, f. o. b. New York.....	@14
Beef middles, per set, f. o. b. New York.....	@35
Beef wassands, No. 1s, each.....	@ 8½
Beef wassands, No. 2s, each.....	@ 4
Beef bladders, small per doz.....	@95

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	27	29
Pepper, Sing., black.....	25	27
Pepper, Penang, white.....	27	29
Pepper, red	18	19
Allspice	7	9½
Cinnamon	22	26
Coriander	18	20
Cloves	45	48
Ginger	20	23
Mace	56	60

CURING MATERIALS.

Refined saltpetre, granulated, bbls.....	@28
Refined saltpetre, crystals, bbls.....	@32
Refined nitrate of soda, gran., f. o. b. N. Y.	@ 6½
Refined nitrate of soda, crystals.....	@ 7

GREEN CALFSKINS.

No. 1 skins.....	@.40
No. 2 skins.....	@.38
No. 3 skins.....	@.28
Branded skins	@.32
Ticky skins	@.32
No. 1 B. M. skins	@.38
No. 2 B. M. skins	@.36
No. 1, 12½-14	@5.00
No. 2, 12½-14	@4.75
No. 1 B. M., 12½-14.....	@4.75
No. 2 B. M., 12½-14.....	@4.50
No. 1 kips, 14-18.....	@5.25
No. 2 kips, 14-18.....	@5.00
No. 1 B. M. kips, 14-18.....	@5.00
No. 2 B. M. kips	@4.75
No. 1 heavy kips, 18 and over.....	@6.50
No. 2 heavy kips, 18 and over.....	@6.25
Branded kips	@4.25
Heavy branded kips	@5.25
Ticky kips	@4.25
Heavy ticky kips	@5.25

DRESSED POULTRY.

TURKEYS.

Barrels—iced—	
Western, dry-picked, spring.....	.33 @37
Western, old hens or toms.....	.25 @26
Texas, fair to good.....	.22 @24

CHICKENS.

Fresh soft-meated, barrels—	
Phila. and L. I. fancy broilers, 3 to 4 lbs. to pair36 @38
Western, dry-picked, broilers, per lb.....	@30
Virginia broilers, per lb.....	@30
Nearby squab broilers, 2 to 2½ lbs. to pair, per pair75 @90
Fowls—12 to box, milk-fed, dry-packed—	
Western, boxes, 60 lbs. and over to doz., dry-picked31 @32
Western, boxes, 48 to 55 lbs. to doz., dry-picked30 @31
Western, boxes, 43 to 47 lbs. to doz., dry-picked	@28½
Western, boxes, 36 to 42 lbs. to doz., dry-picked	@26½
Western, boxes, 30 to 35 lbs. to doz., dry-picked	@25
Western, boxes, under 30 lbs. to doz.....	@23½
Fowls—Fresh, dry-packed, corn-fed, 12 to box—	
Western, 60 lbs. and over to doz., dry-picked	@31
Western, 48 to 55 lbs. to doz., dry-pkd.....	@31
Western, 43 to 47 lbs. to doz., dry-pkd.....	@28
Western, 36 to 42 lbs. to doz., dry-pkd.....	@26
Western, 30 to 35 lbs. to doz., dry-pkd.....	@24½
Western, under 30 lbs. to doz., dry-pkd.....	@23
Fowls—Barrels, dry-packed—iced—	
Western, boxes, 5 lbs. and over.....	@31
Western, boxes, 4 to 4½ lbs., dry-pkd.....	@31
Old Cocks, per lb.....	@22½
Southern large	@29

Other Poultry—	
Squabs, prime, white, 10 lbs. to doz., per doz.....	5.00@5.25
Long Island Spring Ducklings.....	@26
Broilers—12 to box, frozen—	
Milk-fed, fancy, 18 to 24 lbs. to doz.....	.34 @37
Milk-fed, fancy, 25 to 29 lbs. to doz.....	.34 @37
Corn-fed, fancy, 18 to 24 lbs. to doz.....	.32 @35
Corn-fed, prime, 25 to 30 lbs. to doz.....	.32 @35
Chickens—Frozen, 12 to box, soft-meated—	
Milk-fed, 31 to 36 lbs. to doz.....	.25 @26
Milk-fed, 37 to 42 lbs. to doz.....	.25 @26
Milk-fed, 43 to 47 lbs. to doz.....	.26 @27
Milk-fed, 48 lbs. and over to doz.....	.29 @30
Milk-fed, 60 lbs. and over to doz.....	.30 @31
Corn-fed, 31 to 36 lbs. to doz.....	.24 @25
Corn-fed, 37 to 42 lbs. to doz.....	.24 @25
Corn-fed, 43 to 47 lbs. to doz.....	.25 @26
Corn-fed, 48 lbs. and over to doz.....	.27 @28
Corn-fed, 60 lbs. and over to doz.....	.29 @30

LIVE POULTRY.

Chickens	@26
Fowls, fancy	@27
Roosters, old	@19
Turkeys	@—
Geese	@—
Ducks, average run22 @23

BUTTER.

Creamery, extra (92 score).....	.44½ @45
Creamery, higher (scoring lots).....	.45½ @46
Creamery, Firsts43½ @44½
Process, Extras43 @43½
Process, Firsts41½ @42½

EGGS.

Fresh gathered, extras.....	.45 @46
Fresh gathered, extra firsts.....	.42 @44
Fresh gathered, firsts39 @41
Fresh gathered, seconds.....	.37 @38½
Fresh checks, good to choice.....	.23 @34

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton	@30.00
Bone meal, raw, per ton.....	@35.00
Dried blood, high grade.....	@ 6.40
Nitrate of soda—spot.....	@ 4.20
Bone black, discard, sugar house del. New York	nom. 40.00
Ground tankage, N. Y., 9 to 12 per cent. ammonia	6.35 and 10c.
Garbage tankage	@10.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore	—@—
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime	—@—
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	—@—
Sulphate ammonia, for shipment, per 100 lbs., guar., 25%.....	@ 7.00
Sulphate ammonia, per 100 lbs. spot guar., 25%	@ 7.00

